

Grilled Mackerel Fillets with Lime Mojo



Serves 4 Prep 10 mins Cooking 30 mins Easy

Ingredients

4 mackerel fillets
watercress or rocket or lambs lettuce a handful of each
1 orange, skin cut off and segmented

Mojo

125ml olive oil
3 limes, 1 peeled and segmented
2 oranges, 1 zested and 2 juiced (you need 90ml)
½ tbsp dried oregano
1 tsp ground cumin

1. Make the mojo by whisking all the ingredients except the lime segments together, season well. Add the lime segments just before serving.
2. Brush the mackerel with a little oil and season well. Heat the grill to high. Grill the mackerel for 5 minutes skin side up or until the fillets are just cooked through – the skin should be nicely blistered. Mix the leaves and divide between 4 plates, add the orange segments and a fillet to each and then spoon over the mojo.

