

Baked Swordfish Amanda

Recipe 120 of 365

I guess this is more of a method than a recipe; you simply mix equal parts salsa and cream cheese and spread it over a piece of fish. And I can't take the credit, either. Amanda got the recipe from somewhere else, I think, but I'm not sure where.

TIME: 5 minutes active time, plus cooking fish

MAKES: 2 servings

2 (1/3 pound) swordfish steaks

Salt and freshly ground pepper

1/4 cup peach, mango, or pineapple salsa

1/4 cup cream cheese, softened (whipped cream cheese works fine)

Preheat the oven to 400 degrees. Place the fish in a baking dish and season with salt and pepper. Mix the salsa and the cheese together in a small bowl with a fork until blended, and spread it over the top of the fish. Bake roughly 10 minutes per inch of thickness, 10 to 15 minutes for typical swordfish steaks. Serve immediately.