

# texas rio star grapefruit

## Texas Rio Star Grapefruit and Mango Pico de Gallo

*Pescado La Dulce Vida – the Sweet Life*

½ cup fresh Texas Rio Star Grapefruit juice  
2 to 3 green onions finely cut (including tops)  
1 tablespoon olive oil  
1 mango peeled and cut into small cubes  
2 fresh jalapeno peppers finely cut lengthwise  
¼ red onion cut into thin half moons (about 1/3 cup)  
Salt to taste  
1 Texas Rio Star Grapefruit, sectioned and chopped  
1 dash of oregano (optional)

Combine grapefruit juice, green onions, olive oil, mango, jalapenos, red onion and salt. Marinate over night in refrigerator in a glass, ceramic or stainless steel container. Bring to room temperature; add grapefruit and oregano. Blend well.

### **Serving suggestion:**

4 (8-ounce) tilapia fillets, washed and skin removed.

Season both sides of tilapia with salt and freshly ground pepper to taste. Grill, sear or bake until fish flakes easily. Top cooked fish with Texas Rio Star Grapefruit and Mango Pico de Gallo. Serve with white rice seasoned with chopped cilantro to taste and seasonal vegetables on the side. Makes six servings.

Fish Tacos: Cooked fish may be flaked, placed in center of crisp taco shells or in warm tortillas and topped with Texas Rio Star Grapefruit and Mango Pico de Gallo.



