cobia baja bowls

featured product:
baby spring mix

amp up your dinner plans with this cajun-spiced fish dish.

a perfect blend of tender baby spring mix, warm rice, and protein-packed toppings—all highlighted by a homemade cilantro lime dressing.

ingredients

cilantro lime rice:
1 cup jasmine rice
zest and juice of 1 lime
2 tablespoons fresh cilantro, finely chopped
½ teaspoon sea salt

bowl add-ins:
½ cup black beans, rinsed and drained
¼ cup pickled onions
1 clamshell organicgirl baby spring mix

cilantro lime dressing:
1½ cups fresh cilantro
1 garlic clove
2 teaspoons agave
1 teaspoon sea salt
? cup greek yogurt
½ cup avocado oil

blackened cobia:
2 tablespoons butter
1 Fixe Fish cobia fillet
1 teaspoon cajun or old bay seasoning
½ teaspoon smoked paprika

directions

1. cook the rice
prepare the jasmine rice according to package instructions. once cooked, fluff with a fork and stir in lime zest, lime juice, chopped cilantro, and sea salt. set aside and keep warm.

2. make the cilantro lime dressing
add cilantro, garlic, agave, sea salt, greek yogurt, and avocado oil to a blender. blend until smooth and creamy. taste and adjust seasoning if needed. set aside.

3. blacken the cobia
pat the cobia fillet dry and season evenly with cajun seasoning and smoked paprika. heat butter in a skillet over medium heat.add the cobia and cook for 3–4 minutes per side, until blackened on the outside and cooked through. remove from heat and let rest briefly.

4. assemble the bowls
divide the cilantro lime rice between two bowls. top with black beans, pickled onions, and baby spring mix. add the blackened cobia and drizzle generously with cilantro lime dressing.

5. serve
serve immediately with extra lime wedges or dressing on the side, if desired.