



## 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
- ¾ 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.