

GRILLED HALIBUT WITH FRESH MANGO SALSA

Preparation: 10 min.. | Cooking: 10 min. | Servings: 4

INGREDIENTS

4 (6-ounce) halibut fillets
2 cloves garlic, minced
2 cups plum tomatoes, seeded and diced
1 1/2 cups diced, peeled ripe mango
1/2 cup diced onion
1/2 cup chopped fresh cilantro
2 tbsp. fresh lime juice
1 tbsp. cider vinegar
1 tbsp. olive oil
1 tsp. sugar
1 tsp. salt, divided
1 tsp. black pepper, divided



INSTRUCTIONS

Prepare grill. Combine first 7 ingredients. Stir in 1/2 teaspoon salt, 1/2 teaspoon pepper, and garlic. Rub halibut with oil; sprinkle with 1/2 teaspoon salt and 1/2 teaspoon pepper. Place fish on grill rack; grill 3 minutes on each side or until fish flakes easily when tested with a fork. Serve with mango salsa.