

# SWEET-CHILI SALMON WITH BLACKBERRIES

Preparation: 10 mins. | Cooking: 15 min. | Servings: 4

## INGREDIENTS

*4 salmon fillets (6 ounces each)*  
*1 green onion, finely chopped*  
*1 cup fresh or frozen blackberries, thawed*  
*1 cup finely chopped English cucumber*  
*2 tbsp. sweet chili sauce, divided*  
*1/2 tsp. salt*  
*1/2 tsp. pepper*



## INSTRUCTIONS

In a small bowl, combine blackberries, cucumber, green onion and 1 tablespoon chili sauce; toss to coat. Sprinkle salmon with salt and pepper. Place fillets on greased grill rack, skin side down. Grill, covered, over medium-high heat or broil 4 in. from heat 10-12 minutes or until fish flakes easily with a fork, brushing with remaining chili sauce during the last 2-3 minutes of cooking. Serve with blackberry mixture.