



Tropical Salsa & Salmon

Ingredients:

1 salmon fillet, grilled

8 oz. golden pineapple, cut into small cubes

2 oz. kiwi, sliced thin

2 oz. cilantro, diced

3 oz. red onions, chopped fine

6 oz. red papaya, chopped fine

3 garlic cloves, minced

Juice and zest of one lime

1/4 cup olive oil

1 1/2 oz. Champagne vinegar

Prepare the fish:

Preheat oven to 450 degrees.

Grill the salmon fillet on each side for about two minutes.

Place the fillet in a casserole dish and place in oven.

Bake for five minutes or until the fish is cooked all the way through.

Prepare the salsa:

Place pineapple, kiwi, cilantro, onions, papaya, garlic, and lime zest in a large bowl.

While stirring, slowly add the lime juice, olive oil, and Champagne vinegar.

Add salt and pepper to taste.

Continue to stir until all ingredients are combined.

Serve:

Place salmon fillet on a large plate, then cover with a generous amount of the salsa.

