

Roasted Salmon with Mango Salsa

SALSA

1 ripe mango, peeled, diced into 1/4 inch chunks

1/3 c. diced red onion

1/4 tsp. red pepper flakes

2 Tbsp. chopped fresh cilantro

1 Tbsp. lime juice

Pinch of salt

In a bowl, combine ingredients, mix gently

SALMON

2 Tbsp. extra-virgin olive oil

2 Tbsp. fresh lemon juice

1 Tbsp. honey

2 sprinkles paprika

2 tsp. salt

4 6-oz skinless salmon fillets

Preheat oven to 400 F. Line baking sheet with foil. Mix first 5 ingredients and brush over salmon. Transfer to baking sheet. Roast until opaque in center, about 10 minutes. Serve with salsa spooned over salmon. Serves 4.

Pair with Cooper-Garrod Viognier

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