

# Grilled Halibut with Mango Salsa

## Ingredients

2 cups Plum Tomatoes, seeded & diced    2 cloves Garlic, minced  
1 1/2 cups diced peeled ripe Mango        1 1/2 lb Halibut fillet  
1/2 cup Diced Onion                            1 tbsp Olive Oil  
1/2 cup chopped fresh Cilantro  
2 tbsp fresh Lime Juice  
1 tbsp Cider Vinegar  
1 tsp Sugar  
1 tsp Salt, divided  
1 tsp Black Pepper, divided

## Directions

Preheat grill.

Combine 1st 7 ingredients. Stir in 1/2 tsp salt, 1/2 tsp pepper & garlic.

Rub halibut with oil. Season with remaining 1/2 tsp salt & pepper. Place fish on grill rack or greased foil tray. Grill 3 minutes per side, or until fish flakes easily with fork.

Serve with mango salsa.

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