

Snapper & Mango with Cilantro-Lime Vinaigrette

Ingredients

1.5 lb Snapper Fillet	1 large mango, peeled, cut into thick wedges
6 tbsp olive oil	3/4 tsp cumin seeds
5 tbsp chopped fresh cilantro	
3 tbsp fresh lime juice	
1 1/2 tsp grated lime peel	

Directions

Preheat grill to medium high heat. Whisk oil, 4 tbsp cilantro, lime juice and lime peel in small bowl. Season vinaigrette with salt & pepper. Brush all sides of fish and mango with some of vinaigrette. Reserve remaining vinaigrette.

Sprinkle fish and mango with salt, pepper and cumin seeds. Grill fish until opaque in the center and mango is soft and beginning to brown, about 8 minutes.

Serve fish over greens and top with mango. Drizzle with remaining vinaigrette and sprinkle with 1 tbsp fresh cilantro.

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