
Roasted Salmon with Mango Salsa

SALSA

1 ripe mango, peeled, diced
into 1/4 inch chunks
1/3 red onion, diced
2 Tbsp chopped fresh
cilantro
1 Tbsp lime juice
pinch 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.

Accompany with Cooper-Garrod Viognier