



## Grilled Mahi with Mango Tomato Salsa

8 portions

### Ingredients:

8 filet	Mahi Mahi, 7 oz each
3 Tbsp	Olive oil
1 1/2 Tbsp	Thyme, chopped
1 Tbsp	Lime zest
5 cups	Whole peeled tomatoes, no salt added
1 1/2 cup	Mango, peeled, diced 1/2"
2/3 cup	Green pepper, diced 1/2"
2/3 cup	Red onion, peeled, diced 1/2"
1/4 cup	Cilantro, stemmed and rough chopped
1/2	Lime, juice only
1 Tbsp	Jerk seasoning

### Instructions:

1. Set the grill for direct, high heat grilling
2. Marinate the mahi with the olive oil, thyme and lime zest. Set aside.
3. Chop the tomatoes into medium pieces and place into a large bowl.
4. Add the mango, green pepper, onion, cilantro, lime juice and jerk seasoning to the diced tomatoes. Mix together and set aside to develop the flavors for 10 minutes.
5. Season the Mahi with salt and pepper and grill until cooked through, about 4 minutes a side.
6. Once the Mahi is cooked, place on a plate with the grill marks facing up and spoon the salsa over the top.
7. Serve while still hot.

Recipe and photo courtesy of Kraft Heinz.