

## **Grilled Halibut with Mango Salsa**

*Serves 4*

- 4 6-oz halibut filets
- Kosher Salt and freshly-ground black pepper
- 1 ripe mango, peeled and diced
- 1 cup seeded and diced tomato
- 1 medium-ripe avocado, diced
- ½ cup red onion, diced and rinsed under cold water
- 1 Tb thinly-sliced basil leaves
- 3 Tb extra virgin olive oil
- 3 Tb lime juice

Light a fire in a charcoal grill and heat to 350 – 400 degrees. While the grill heats, set the fish on the counter to come to room temperature and make the salsa. Combine the mango, tomato, avocado, and onion in a bowl. Season with salt and pepper, then toss with the oil, lime juice, and basil leaves. Set aside. Season the fish with salt and pepper and place on oiled grill grate. Cook for about five minutes, then flip and cook until fish is just opaque – three to five minutes more. Spoon the salsa over the fish and serve immediately.