

## Grilled Faroe Salmon with Mango Salsa



Serves 3-5 ppl

### Ingredients

For the salmon:

- 20 ounces (about 1.25 lb) salmon fillet
- Olive oil
- 1 Tablespoon smoked paprika
- 1 ½ teaspoons Kosher salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper, optional
- ½ teaspoon garlic powder
- 3 Tablespoons honey
- 2 Tablespoons apple cider vinegar

For the mango salsa:

- 2 large ripe mangoes, chopped (or substitute 2 cups frozen mango)
- 1/2 small red onion, diced
- 1/2 sweet bell pepper, chopped
- 1 jalapeno (seeded if you don't want a lot of heat), diced
- Squeeze of lime
- Lots of fresh chopped cilantro

- Salt and pepper to taste

## Instructions

1. Preheat a grill to high heat (about 500-550 degrees). Brush a large, heavy duty piece of foil with olive oil. The foil should be long enough to lay the salmon on top and wrap completely around it.
2. Mix all the spices together and rub on both sides of the salmon.
3. Whisk together the honey and apple cider vinegar. Place the salmon on the foil and pour the honey mixture evenly over top. Bring the long sides together, crimping down the middle, then roll and crimp the short sides, sealing tightly.
4. Grill for 9 minutes then carefully open the foil packet (steam will escape so be careful!). Leave the foil packet open, cover the grill, and continue to grill for another 2-4 minutes or until the fish flakes apart easily with a fork or registers at least 130 degrees. Carefully remove the foil packet from the grill. Reseal it loosely and let rest for five minutes.
5. Meanwhile, toss all the mango salsa ingredients together in a bowl. Season to taste with salt and pepper. This can be made several hours in advance and refrigerated until ready to serve.
6. To serve, divide the salmon up into individual portions and spoon the mango salsa on top.