



Garlic Mango Salmon with Couscous

This recipe is fresh, delicious and versatile. Salmon can be replaced with chicken or pork and couscous with rice (although we prefer the lightness of the couscous).

Ingredients

- ½ cup **Garlic Mango Dressing** (divided)
- 1 ½ lbs salmon fillets
- 1 mango peeled and diced
- 1 sweet red pepper
- 1 diced cucumber
- 2 green onions
- 1 cup dry couscous
- 1 tbsp chopped cilantro (optional)



Directions

Pre-heat oven to broil. Cut red pepper in half and broil until skin browns and bubbles (watch closely to avoid burning), about 15 minutes. Remove from oven, place in bowl and cover tightly with saran wrap. Leave broiler on to cook the salmon. Let sit 5 minutes to steam. Remove skins from peppers and dice.

Pat salmon dry, place on foil lined baking sheet. Brush with ¼ cup **Garlic Mango Dressing**. Place under broiler for 6-8 minutes or until opaque and firm to the touch.

Meanwhile, boil 1-1/2 cups water or chicken stock in pot. Add couscous, stirring to a boil, reduce heat and cover. Simmer until water is absorbed, about 2 -4 min. Remove from heat keeping lid on and let stand 5 minutes. Fluff with a fork.

In a bowl toss onions, cucumber, red pepper and remaining ¼ **Garlic Mango Dressing**. Toss this mixture with couscous, reserving a tsp. to garnish each plate.

Plate couscous, top with fish and garnish with tsp. of mango mixture. Can be served hot, at room temperature or cubed salmon pieces can be used to plate a cold salad. *OPTIONAL: garnish with fresh chopped cilantro leaves.*

Alternate Method: Replace salmon with cod or haddock fillets, omit brushing with **Garlic Mango Dressing** and splash with **Chili Lime Chicken Splash** before broiling. Squeeze juice of a ½ lemon into mango mixture (or **Chili Lime Chicken Splash** for a little heat). Mix chopped cilantro into couscous.

