



Spicy Caribbean Snapper with Mango Salsa

Serves 4

Ingredients

- 1 pound Caribbean snapper fillets
- 1 tablespoon lime juice
- 1 tablespoon water
- 1 teaspoon paprika
- ½ teaspoon salt
- ¼ teaspoon ground ginger
- ¼ teaspoon ground allspice
- ¼ teaspoon ground black pepper
- 1 recipe Mango Salsa (see recipe below)

Mango Salsa – combine the following (makes about 2 cups)

- 1 mango, peeled, seeded, and chopped (about 1-1/2 cups)
- 1 medium red sweet pepper, seeded and finely chopped
- ¼ cup thinly sliced green onion
- 1 hot green chili pepper, seeded and finely chopped
- 3 tablespoons olive oil
- ½ teaspoon finely shredded lime peel
- 2 tablespoons lime juice
- 1 tablespoon vinegar
- ¼ teaspoon salt and ¼ teaspoon black pepper

Directions:

Rinse and pat fish dry with paper towels. Cut into 4 serving-size pieces. In a small bowl, combine lime juice and water, brush onto fish. In another small bowl, combine paprika, salt, ginger, allspice, and black pepper; rub onto fish.

Arrange the fish in a shallow baking pan. Bake, uncovered, in a 450-degree F oven until fish flakes easily when tested with a fork. (Allow 4 to 6 minutes for each 1/2 inch of thickness.)

To serve, brush the fish with pan juices. Serve with Mango Salsa. If desired, garnish with lime wedges and cilantro or parsley sprigs.