**Lime Grilled Salmon with Mango Salsa**

Serves 4

**Ingredients for the Salsa:**

* 1 10-ounce mango, peeled, pitted, diced
* 1/4 cup chopped fresh cilantro
* 1/4 cup chopped red onion
* 1 tablespoon fresh lime juice, or more to taste
* 2 teaspoons minced seeded serrano chili, or more or less depending on how spicy you like your salsa
* 1 teaspoon grated lime peel
* 1 tablespoons olive oil, (optional)
* Salt and pepper to taste

**Directions for the Salsa:**

1. Combine all the ingredients and season with salt and pepper.
2. I like to make the salsa ahead of time to let the flavours develop and adjust seasoning before serving.

**Ingredients for the Salmon:**

* 4 6-ounce salmon fillets
* 1 tablespoon Dijon mustard
* 4 thin slices of lime
* 1 teaspoon grated lime peel
* Fresh lime juice
* Salt and pepper

**Directions for the Salmon:**

1. Prepare barbecue (medium-high heat).
2. Brush salmon lightly with Dijon mustard.
3. Season with salt, pepper, lime zest and a squeeze of lime juice.
4. Place a slice on lime on each piece of fish
5. Grill until just opaque in the center, about 5 minutes per side.
6. Serve with salsa and garnish with cilantro.