

# **Cedar Plank-Grilled Salmon with Mango Kiwi Salsa**

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**Servings: 4**

**Preparation Time: 25 minutes**

**Start to Finish Time: 40 minutes**

**1 large cedar plank**  
**1 cup peeled ripe mango, finely diced**  
**1/2 cup kiwifruit, peeled and diced**  
**2 tablespoons fresh cilantro, chopped**  
**1 teaspoon extra-virgin olive oil**  
**1 teaspoon fresh lime juice**  
**1 serrano chile, finely chopped**  
**1/2 teaspoon Kosher salt**  
**1/2 teaspoon freshly ground black pepper, divided**  
**4 six-ounce sustainable skinless salmon fillets**

Soak the plank in water for 25 minutes.

Preheat the grill to medium-high heat.

In a bowl, combine the mango, kiwifruit, cilantro, olive oil, lime juice and serrano chile. Add 1/4 teaspoon of salt and 1/4 teaspoon of pepper.

Place the plank on the grill rack. Grill for 3 minutes or until lightly charred. Turn the plank over. Place the fish on the charred side. Cover and grill 8 minutes or until the desired degree of doneness.

Place each fillet on a plate. Top each with 1/3 cup of the mango salsa.

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Per Serving (excluding unknown items): 11 Calories; 1g Fat (87.9% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 235mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Fat.