

GRILLED SEA BASS WITH STRAWBERRY-MANGO SALSA

4 8-oz pieces of Sea Bass

Salt and pepper

12 large fresh diced strawberries

1 diced mango

1/2 bunch of cilantro

1 tsp cumin

1 jalapeño, diced and seeded (optional)

1 small diced red onion

2 Tbsp sugar

1/2 cup red wine vinegar

1 cup extra-virgin olive oil

Combine ingredients for salsa in a small bowl. Grill Sea Bass (seasoned with salt and pepper) and top with the salsa. Serve with any fresh green vegetable and whole grain rice to complete your meal. Enjoy!

