



Summer fish salsas are fresh, vibrant toppings that turn simple seafood into a flavor-packed feast.

## **Summer Fish Salsa's**

### **Strawberry Jalapeno Salsa:**

- 1 lb fresh strawberries, diced
- 1 jalapeno, seeded, deveined and finely chopped
- ½ cup loosely packed cilantro leaves, chopped
- 1/3 cup red onion, diced
- Juice of a lime
- Kosher salt and black pepper to taste
- Mix all together in a bowl and spoon over fish.

Great with grilled salmon or halibut.

### **Avocado-tomato Salsa:**

- 1 pint heirloom cherry tomatoes, sliced
- 1 avocado peeled, pitted and chopped
- ½ shallot, thinly sliced
- 2 sprigs basil leaves only, slivered
- 1 Tbs extra virgin olive oil
- 1 ½ tsp golden balsamic vinegar
- Kosher salt and freshly ground black pepper
- Mix all together in a bowl and spoon over fish.

Great with halibut or your favorite fish.

**Avocado-Mango Salsa:**

- 1 large mango, peeled and diced
- $\frac{3}{4}$  cup fresh cilantro, chopped
- $\frac{1}{3}$  cup red onion, chopped, rinsed and drained
- 1 large avocado, peeled and diced
- 1 Tbsp fresh lime juice
- 1 Tbsp olive oil
- 1 Tbsp coconut water
- Salt and pepper to taste
- Mix all together in a bowl and spoon over fish.

Great with any fish.