

Spicy fish & mango salad

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Spicy fish & mango salad

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Ingredients (serves 2)

- 1 mango
- 1 Lebanese cucumber, sliced
- ½ green or red capsicum char-grilled and cut into thin strips
- 1 tbsp fresh coriander (chopped)
- 2 tbsp fresh lime or lemon juice
- 1 tsp fresh ginger, grated
- 1 tbsp light soy sauce
- 1 tbsp sweet chilli sauce
- 2 fish fillets (about 200g)
- Olive oil

Method

Peel mango and slice into thin strips. Place into a bowl with capsicum and cucumber and toss.

In another small bowl, mix together lemon juice, ginger, soy sauce, sweet chilli sauce and chopped coriander. Set aside while cooking fish.

Preheat a char-grill or barbecue. Rub fish fillets with a little oil and cook over high heat for 3-4 minutes on each side or until cooked.

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Place some [salad](#) on each plate and top with cooked fish fillet.

Drizzle dressing over fish and serve.

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