



Grilled Salmon with Rustlin' Rob's Mango Habanero Salsa

Heat Level: Mild

Ingredients:

- 2 tbsp. extra-virgin olive oil
- 4 6-oz. skin-on salmon fillets
- 1 jar Rustlin' Rob's Mango Lime Salsa
- 1 tbsp. chopped fresh cilantro – for garnish

Directions:

Heat grill to high. Add salmon, brushing with olive oil, and grill until cooked through, 5 to 6 minutes per side.

Top with Rustlin' Rob's Mango Lime Salsa: Garnish with Cilantro.

Enjoy!