

## KANDY'S FAMOUS COCONUT-MANGO SALMON

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This recipe serves 6-8 people.

### INGREDIENTS:

3-4lbs. fresh Salmon  
4 cups of rice (I like basmati with this dish..)  
2 cans of coconut milk (lite or regular, whichever you prefer - the lite is very tasty)  
1 TB of paprika  
1/2 c. cilantro  
1 bunch of green onions  
3 Anaheim chilies  
2 large tomatoes  
1-2 serrano peppers (optional - if you like spicy!)  
1 mango  
1 tsp Lawry's Seasoned Pepper  
3 cloves of garlic

### PREPARATION:

The salsa...

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Finely chop: Anaheim chilies, tomatoes, mango, 1/4 cup of cilantro, (and serranos if you choose)  
Press 3 cloves of garlic  
Slice (thinly) green onions (include chives)  
1 tsp Lawry's Seasoned Pepper

Mix together in a bowl, salt and pepper to taste. I find the salsa is better when prepared early so the flavors can blend together. I even make it the day before if I can. This should make 3-4 cups.

The sauce...

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2 cans of coconut milk  
1 TB of paprika  
Cook on medium heat until it boils  
THEN, add in the entire Mango salsa mix  
Simmer on medium to low heat for 15-20 minutes until the mix starts to boil.

The salmon...

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No big recipe here. Rinse and cut the salmon into nice sized steaks, grill (on BBQ) until flaky.

### SERVING INSTRUCTIONS:

On each plate, flatten a bed of rice. Lay the salmon on top of the rice.  
Pour the coconut mango sauce over liberally. Garnish with remaining 1/4 cup of cilantro.  
You can either serve it with a green salad or a steamed veggie such as asparagus.