

## **SALMON IN LIME SAUCE**

Source: Quick Cooking March/April 2002 (Helen Vail)

Prep/Cooking Time: 30+ minutes

### **INGREDIENTS:**

1 small tomato, chopped  
1 small sweet red pepper, chopped  
2 green onions, thinly sliced  
2/3 C lime juice  
2 TBS vegetable oil  
1/2 tsp grated lime peel  
1/4 - 1/2 tsp cayenne pepper  
1 salmon filet (1 1/2 lbs)

### **DIRECTIONS:**

In a large re-sealable plastic bag, combine 1st 7 ingredients - mix well. Cut salmon into 4 pieces - place in bag. Seal & turn to coat. Refrigerate 30 minutes.

Drain & discard marinade from fish & vegetables. Place each piece of salmon + about 1/3 C vegetable mixture on piece of double-layered heavy-duty foil (about 18" square). Fold foil around mixture & seal tightly. Grill, covered, over medium heat (15-20 minutes/side or till salmon flakes easily with fork).

Serves: 4