

CopyCat Bonefish Grill's Warm Mango Salsa

Ingredients

1 cup red onions, charred and chopped (see note)
1 quart diced mango, drained and chopped in 1/4-inch pieces
1/4 cup diced red peppers (1/8-inch pieces)
1/2 cup mango puree
1/4 cup scallions, chopped on the bias
1/4 cup chopped cilantro

Directions

To char onions, peel and slice red onion in 2-3 large pieces. Lay on hot grill and char. Chop the red onion into 1/4-inch pieces.

Dice the mango and red pepper. Mix together all ingredients except scallions and cilantro.

When ready to serve, heat in microwave or on stove top until warm. Add scallions and cilantro. Serve over grilled fish fillet.