

## Salmon with Mango Salsa Bruschetta

1 lb. fresh caught salmon filet skinless  
2 ea. Fresh mangos large and ripe  
1 sm. Red onion  
1 leg. Jalapeño  
1-2 tbsp. Fresh dill  
1 lime  
1 sm. Container Philadelphia cream cheese salmon flavor  
Baguette

Grill salmon for 10 minutes each side on barbecue when done set aside to cool after which place in bowl take a fork and separate into fine pieces add a little dill mix and place in refrigerator. At this time, you can cut up your mangos into small cubes, dice up onion remainder of dill and jalapeño and juice from lime mix and place in refrigerator overnight so flavors can blend together.

Next day cut your baguette place them on a baking sheet bake on both sides until lightly brown, brush one side lightly with olive oil when cool start assembling by spreading your cream cheese spread on your baguette after which place a scoop of the mango mixture on top and enjoy.

Recipe from Diana Pierce – Bruschetta, September 2019