**Cucumber-Tomato Salsa for Grilled Fish or Chicken**

1 ½ tsp ground cumin, divided

½ tsp salt, divided

1 tsp grated lime rind

2 Tb fresh lime juice

1 Tb olive oil

1 cucumber, chopped

1 cup cherry tomatoes, halved

1 green onion, thinly sliced

1 jalapeno, seeded and minced

1 Tb fresh mint, chopped

1 pound firm mild fish fillets or boneless chicken thighs

Combine 1 teaspoon of cumin, ¼ teaspoon salt, lime rind, lime juice, and olive oil in a medium bowl. Add cucumber, tomatoes, green onion, jalapeno, and mint. Set aside.

Sprinkle remaining ½ teaspoon cumin and remaining ¼ teaspoon salt over fish. Grill over medium-high heat 7 minutes or until tender.

Top with salsa, and serve.

Makes 2-3 servings.