

Grilled Ham Steak with Peach and Mango Salsa

Makes 4 Servings



4 ham steaks
3 peaches pitted and diced
1 mango peeled, pitted, and diced
2 tomatoes diced
1 green bell pepper seeded and diced

1/4 red onion diced
2 garlic cloves minced
1 jalapeño pepper seeded and diced
1 tablespoon cilantro chopped
1 lime juiced

In a bowl combine peaches, mango, tomatoes, green bell pepper, red onion, garlic cloves, jalapeno pepper, cilantro, and lime juice. Mix to combine.

Preheat the grill to medium-high heat (375°F-425°F). Once hot, place the ham steaks on the grill over direct heat. Cook for 4 minutes then flip the ham steaks over and cook for another 4 minutes on the other side until heated through.

Remove the ham steaks from the grill and let rest.

Serve the Ham Steak with Peach and Mango Salsa spooned over top.

Enjoy!