Salmon on a Bed of Greens And Mango

[MARIAN BURROS](https://cooking.nytimes.com/search?q=Marian+Burros)

YIELD2 servings

1 bunch of arugula

1 small head radicchio, about 1/4 pound

1 small bulb of jicama ( 1/2 cup grated jicama)

1 ripe mango

10 ounces skinless fillet of salmon

2 teaspoons olive oil

¼ cup fish stock

⅛ teaspoon salt

 Freshly ground black pepper to taste

2 tablespoons fresh cilantro

Wash and trim the arugula and dry; wash, trim and separate leaves of radicchio and dry.

Peel jicama; grate coarsely.

Peel mango; cut into cubes.

Wash and dry salmon, and use 1 teaspoon of the olive oil to rub on both sides. Prepare stove-top grill, and cook salmon over medium-high heat, following the Canadian rule: measure at thickest part, and cook 8 to 10 minutes to the inch, turning once.

In nonstick pan heat remaining teaspoon of olive oil; stir in arugula, radicchio, jicama, and fish stock, and cook quickly until greens are wilted. Stir in mango. Season with salt and pepper.

Wash, dry and chop cilantro.

When salmon is cooked, arrange greens on each of two dinner plates, and top with salmon. Sprinkle with cilantro.