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Broiled Mango

1 mango, peeled and sliced
Lime wedges

- 1) Position rack in upper third of oven and preheat broiler. Line a broiler pan with foil.
- 2) Arrange mango slices in a single layer in the prepared pan. Broil until browned in spots, 8 to 10 minutes. Squeeze lime wedges over the broiled mango and serve.

Makes 2 servings

