



Salmon with Avocado Salsa* (OP W)

Serving: 1

Non Veg

Ingredients

- -100 grams of salmon
- -1 teaspoon cumin
- -1 teaspoon smoked paprika
- -sea salt and pepper, to taste
- -1-2 tablespoons oil of choice (butter, avocado oil, etc.)
- **-For the Avocado Salsa:**
- -1 small avocado, peeled and diced
- -1 bell peppers, seeded and finely diced (jalapeno, banana, etc. work well ,)
- -1 tbsp juice of limes
- -1 tablespoons olive oil
- -2 tablespoons fresh cilantro, chopped
- -sea salt and pepper, to taste

Preparation Method

- -Combine all the salsa ingredients in a bowl.
- -Place the salsa in the fridge until ready to use.
- -Preheat oven to 400 degrees F.
- -Place the salmon on a lightly greased baking pan.
- -Combine your spices in a small bowl.
- -Rub the spice mixture over both sides of the salmon.
- -Place a small pat of butter over each piece of salmon.
- -Bake for 5-7 minutes or until salmon flakes easily with a fork.
- -Serve with the avocado salsa.
- -Enjoy!