

Grilled Salmon with Avocado Salsa

Ingredients

Fish:

4 salmon portions
1 tbsp olive oil
1 tsp salt
1 tsp ground coriander
1 tsp ground cumin
1 tsp paprika
1 tsp onion powder
1 tsp black pepper

Avocado Salsa:

1 avocado, peeled seeded and sliced
1 small red onion, sliced thin
3 mild hot peppers, seeded and deveined diced or sliced
Juice from 2 limes
3 tbsp olive oil
2 tbsp finely chopped cilantro
Salt to taste

Directions

Mix spices for the fish together. Rub over salmon with olive oil. Refrigerate for 30 minutes.

Preheat grill. Combine avocado, onion, peppers, cilantro, lime juice, olive oil and salt in a bowl and mix well. Chill until ready to use.

Grill salmon until desired doneness. Serve salmon with avocado salsa.

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

