

Recipe Name : Chili lime Salmon

Serves :

From : Gail

Cook Time :

Ingredients

Salmon

1 tbs light olive oil
1 tsp salt
1 tsp ground cumin
1 tsp paprika powder
1 tsp onion powder
1/2 tsp ancho chili powder
1 tsp black pepper
1/2 lime (juice)

Avocado salsa

1 avocado cubed
1/2 red onion diced
2 limes juiced
1 tbs fresh cilantro chopped

Direction

Mix oil, salt, chili powder, cumin, paprika, onion, black pepper, and lime juice with salmon in zip lock bag, mix & refrigerate for approx 30 min
Then grill / cast iron sear & bake

For salsa; combine avocado, onion, cilantro, lime juice, and salt in a bowl. Mix well.
Chill until ready to enjoy!
Top salmon with salsa

Notes :