

GRILLED SALMON WITH AVOCADO SALSA

INGREDIENTS:

- 1 tablespoon olive oil
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon paprika
- 4 salmon fillets
- 2 avocados
- ¼ red onion
- 1 lime, juiced
- 1 tablespoon olive oil
- 1 ½ teaspoons salt
- cilantro, chopped for garnish

DIRECTIONS:

1. In a large bowl, mix oil, salt, pepper, and paprika. Coat the salmon fillets with the marinade and refrigerate for 30 minutes.
2. Grill the salmon on an 11 inch (28 cm) griddle pan on high heat for two minutes on each side.
3. In a separate bowl, lightly toss avocados, ¼ red onion, the juice from one lime, 1 tablespoon olive oil, and salt to taste.
4. Spoon avocado salsa on top of the cooked salmon. Top with finely cut cilantro.