

EASY GRILLED SALMON WITH AVOCADO SALSA

INGREDIENTS

- 2 lbs salmon cut into 4 portions
- 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
- cut the above spice recipe in half if only preparing 2 pieces of grilled salmon

FOR THE AVOCADO SALSA

- 1 avocado cubed
 - 1/2 red onion sliced or diced
 - 2 limes juiced
 - 1 tbs fresh cilantro chopped
1. Mix the salt, chili powder, cumin, paprika, onion and black pepper together, rub the salmon fillets with olive oil and the seasoning mix
 2. Refrigerate for at least 30 minutes.
 3. Pre-heat the grill. Brush grill with a little olive heat before placing salmon on grill just to make sure it doesn't stick to the grates.
 4. Combine the avocado, onion, cilantro, and lime juice in a bowl and mix well, chill until ready to use.
 5. Grill the salmon to desired doneness. (approximately 5 minutes).
 6. Top with avocado salsa and enjoy!

