

# Grilled Salmon With Avocado Salsa

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2 lbs salmon, cut into 4 pieces

1 tbs olive oil (I used light extra virgin olive oil)

1 tsp salt

1 tsp ground cumin

1 tsp paprika powder

1 tsp onion powder

½ tsp ancho chili powder

1 tsp black pepper

## **for the Avocado salsa:**

1 avocado, sliced

½ small red onion, sliced

Juice from 2 limes

1-2 tbs finely chopped cilantro (depending on how big of a cilantro lover you are)

Salt to taste

1. Mix the salt, chili powder, cumin, paprika, onion and black pepper together, rub the salmon fillets with olive oil and this seasoning mix

refrigerate for at least 30 minutes.

2. Pre-heat the grill.

3. Combine the avocado, onion, cilantro, lime juice, and salt in a bowl and mix well,

chill until ready to use.

4. Grill the salmon to desired doneness. (I grilled for about 5 minutes)

5. Top with avocado salsa and enjoy!

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