

RECIPE OF THE WEEK – Salmon and Avocado Salsa

Serves 4

Ingredients

* 900g Salmon steaks
* 1 tablespoon Olive oil
* 1 teaspoon salt
* 1 teaspoon ground cumin
* 1 teaspoon paprika
* 1 teaspoon onion powder
* ½ teaspoon ancho chili powder
* 1 teaspoon black pepper
* AVOCADO SALSA
* 1 avocado, sliced
* ½ red onion, chopped
* 2 tablespoons lime juice

Method

1. Mix salt, chili powder, cumin, paprika, onion powder and black pepper together. Rub salmon with olive oil and seasoning mix. Refrigerate for 30mins.
2. Pre heat grill
3. Combine avocado, onion, lime juice and salt in a bowl. Mix well then refrigerate.
4. Grill salmon for approximately 5 minutes. Top with salsa and serve.

