



Oven Roasted Salmon With Avocado Citrus Salsa

INGREDIENTS

- 1 ripe, fresh avocado (halved, pitted, peeled, diced)
- 3 tablespoons fresh lime juice
- 1 ripe navel orange, peeled and diced
- ½ cup diced, seedless cucumber

- 2 tablespoons chopped, fresh cilantro leaves
- ½ teaspoon salt (divided)

DIRECTIONS

1. In a medium bowl combine avocado, lime juice, orange, cucumber, onion, jalapeno, cilantro and 1/4 teaspoon of the salt; set aside.
2. Heat broiler.
3. Season salmon with remaining 1/4 teaspoon salt.
- 4.

