



Avocado Lime Salmon



4 servings



15 mins prep | 30 minutes total time

Per serving:

559 calories

8 g carbs

3 g fiber

42.9 g fat

36 g protein

Ingredients

- 1 1/2 lb salmon, skinless
- 1 Clove garlic, minced
- 1 tsp olive oil
- salt, to taste
- pepper, to taste
- 2 tsp paprika
- 1 avocado, chopped
- 1 red onion, chopped
- 4 Tbs cilantro, fresh, chopped
- 4 Tbs olive oil
- 4 Tbs lime juice

Directions

Make

1. Preheat oven to 400° F.
2. On a baking sheet, season salmon with garlic, 1 teaspoon olive oil, salt, pepper, and paprika.
3. Bake for 10–12 minutes.
4. In a small bowl, mix avocado topping ingredients until fully incorporated. Don't over-mix or you'll break down your avocado.
5. Spoon avocado topping over the salmon.
6. Enjoy!



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