



Salmon with apricot, avocado and cucumber salsa

NIBBLEDISH CONTRIBUTOR

Ingredients

Salmon cutlet Salt and pepper for seasoning Olive oil SALSA 1/2 cup of peeled & diced cucumber 1/2 cup of diced avocado 1 sml apricot, peeled and coarsely chopped tbsp olive oil squeeze of lemon tsp apricot nectar

Instructions

This was the first time I made this and found the apricot went surprisingly well with the salmon. Very light and summery. Season salmon cutlet with salt and pepper and rub olive oil. Set aside. Combine olive oil, lemon & nectar in a bowl and whisk until infused. Then add the diced cucumber, avocado and apricot to the dressing and set aside. Heat pan on High and let the pan heat up before placing cutlet leave for 2 minutes, (do not fiddle, poke or touch or your salmon while it searing or it will stick to the pan - trust me, I know). Then turn onto the other side for another 2 minutes. Serve salmon with the salsa on top. Drizzle extra olive oil and cracked pepper (optional)