



Avacados with Chili Seared Salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

-Salmon Fillet -Avacado -Red Onion -Cilantro -Lime -Chili Powder -Salt and Pepper

Instructions

The original recipe is for chicken, but I decided Salmon would be a good substitute! Avacado Topping: In a bowl add finely chopped onions, juice of one lime, salt and pepper, and finally diced avacado. Combine all ingredients gently, be sure not to crush the avacados. Salmon: Depending on how much you want to eat, lightly rub salmon fillet with chili powder, salt, and pepper. In a pan add a bit of olive oil and sear salmon on both sides until fully cooked. To serve, place salmon on top of rice, couscous, or anything you find fit. Sprinkle a bit of cilantro on top of salmon, and finally top it off with avacado mixture. Enjoy~