

Salmon with Strawberry Salsa



Ingredients

4 6-oz. salmon fillets
½ tsp. salt
½ tsp. garlic powder
¼ tsp. freshly ground pepper
1 Tbsp. olive oil

Salsa

16 oz. strawberries, fresh, diced
2 avocados, diced
½ red onion, diced
½ cup diced cherry tomatoes
2 Tbsp. lime juice
2 Tbsp. lemon juice
½ tsp. salt
½ tsp. pepper

Instructions

Preheat oven to 375 degrees F. Line sheet pan with parchment paper. Place salmon skin side down and season with salt, pepper, and garlic powder. Drizzle oil on top. Bake 12-16 minutes until salmon is cooked through.

While salmon cooks, place all salsa ingredients in bowl and gently mix until well combined. Top salmon with strawberry salsa. Makes 4 servings.

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