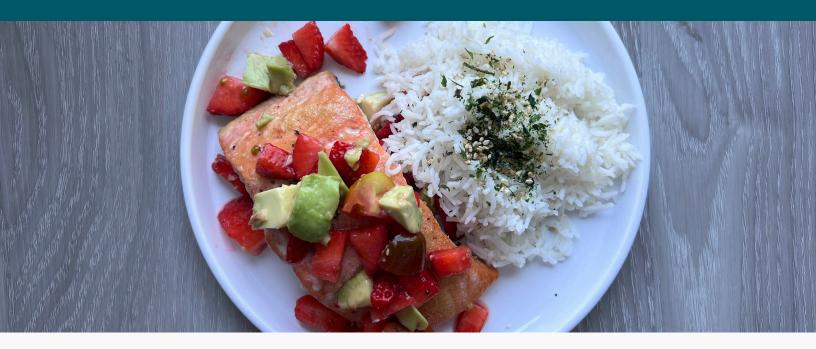
## Salmon with Strawberry Salsa



## Ingredients

4 6-oz. salmon fillets

½ tsp. salt

½ tsp. garlic powder

1/4 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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