

Salmon with Mango Avocado Salsa

Printed from Salmon Recipes at <http://www.salmonrecipes.us/>

This salmon has delicious Asian flavors mixed with fresh sweet mango and creamy avocado chunks. Serves 2.

Ingredients:

2 salmon fillets
1/4 cup hoison sauce
2 tablespoons soy sauce
1 teaspoon siracha
1 tablespoon sesame seeds
1 avocado, peeled, pitted, and diced
1 mango, peeled, pitted, and diced
1 lime
1/4 cup chopped red onion
1/4 cup chopped cilantro
salt and pepper

Directions:

1. Preheat the oven to 400F.
2. In a small bowl mix together with hoison, soy sauce, and siracha.
3. Place the salmon on a oven sheet and rub with hoison mixture.
4. Sprinkle with sesame seeds.
5. Bake for 10 minutes or until fully opaque through the center.
6. In another bowl toss together avocado, mango, lime juice, red onion, and cilantro. Season with salt and pepper.
7. Serve salmon with the salad next to it.

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