



# SALMON WITH GRAPEFRUIT AND AVOCADO SALSA

BY CATHERINE NEVILLE

Yield: 4 servings

## **Salmon ingredients:**

- 4 skin-on salmon filets
- 1 tsp hot paprika
- 1 tsp cumin
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp cinnamon
- 2 tsp brown sugar

## **Grapefruit-avocado salsa ingredients:**

- 1 grapefruit
- 2 avocados
- ½ English cucumber
- ¼ red onion, diced
- 1 jalapeño, diced
- 1/8 cup chopped cilantro
- 1 lime
- salt and pepper to taste

**| Preparation |** Preheat oven to 425 degrees. Place salmon, skin-side down, on a parchment-lined baking sheet. In a small bowl, mix the paprika, cumin, salt, pepper, cinnamon and brown sugar thoroughly. Sprinkle rub evenly over the salmon, pressing to adhere to the fish. Roast salmon for about 15 minutes, until flakey and cooked, but not dry.

Meanwhile, make the salsa. Supreme the grapefruit and place in a medium bowl. Pit and dice the avocado and dice the cucumber, then toss with the grapefruit. Add in red onion, jalapeño, cilantro and the juice of ½ of the lime. Taste and add salt and pepper as well as more lime juice if needed.

Serve salmon topped with a generous amount of the salsa. It would be wonderful served on brown rice or farro, which would soak up all of the flavor from the salsa.