Oven Roasted Salmon With Avocado Citrus Salsa
4 Servings

INGREDIENTS
1 ripe, fresh avocado (halved, pitted, peeled, diced)
3 tablespoons fresh lime juice
1 ripe navel orange, peeled and diced
½ cup diced, seedless cucumber
¼ cup finely diced scallions
1 jalapeño pepper (seeded, finely diced)
2 tablespoons chopped, fresh cilantro leaves
½ teaspoon salt (divided)
4 skinless salmon fillets (approximately 2 oz. each)

DIRECTIONS
❤️ In a medium bowl combine avocado, lime juice, orange, cucumber, onion, jalapeno, cilantro and ¼ teaspoon of the salt; set aside.
❤️ Heat broiler.
❤️ Season salmon with remaining ¼ teaspoon salt.
❤️ Arrange fillets on a lightly greased foil-lined rimmed baking sheet.
❤️ Broil salmon 4 inches from heat source until cooked through, 8 to 10 minutes.
❤️ To serve, place fillets on a platter; top with salsa.

This recipe from Fresh Avocados - Love One Today is an American Heart Association Heart-Check Certified recipe.