

Broiled Salmon with Summer Fruit Salad

- 2 -3oz salmon filet
- Himalayan sea salt
- Black pepper, optional
- 1/2 avocado, chopped
- 1 cup strawberries, halved
- 1 peach, diced
- 4 cup cherry tomatoes, halved
- 2 tablespoons chopped cilantro
- 1 small lime, juiced

1. Preheat broiler. Place salmon on a foil lined baking sheet, season with salt and pepper and broil 8-10 minutes or until golden.

2. In the meantime, place the remaining ingredients in a medium sized bowl and toss to combine. Season with a pinch of salt.

3. Place the salmon on a plate or platter and top with the summer fruit salad.

Makes 2 servings.

Serving Size = 3 ounces of salmon, 1 cup of fruit, 2 cups tomatoes, and 1/4 avocado for a complete meal.

