



fresh fish markets

CHIPOTLE SALMON with Pineapple Avocado Salsa

serves 4

INGREDIENTS

4 portions salmon

Savory Chipotle Seasoning (*a Kathleen's Catch blend*)

1 pineapple, diced

½ small red onion, finely diced

1 large jalapeno, finely diced
(remove seeds and ribs for less heat)

1 avocado, diced

2 tablespoons fresh cilantro, finely chopped
zest and juice of 2 large limes

2-3 teaspoons honey

½ teaspoon sea salt

Visit us in Johns Creek, Milton, or at KathleensCatch.com

Line baking sheet with foil (use heavy duty foil if you plan to grill your salmon); lightly grease foil with olive oil. Place salmon portions on foil-lined sheet. Rub with the Savory Chipotle Seasoning. Let sit at room temperature.



Combine next 8 ingredients in a medium bowl. Refrigerate until ready to use, or break out the chips! Be sure to save some for the salmon.

TO ROAST SALMON:

Preheat oven to 450 degrees. Place baking sheet on center rack and roast salmon 10-15 minutes, depending on thickness.

TO GRILL SALMON:

Preheat grill to high heat. Slide the foil, with salmon portions on top, onto the grill and close the grill lid. Reduce heat to medium and cook for 10-15 minutes. When salmon is cooked through, slide the foil and salmon portions back onto your baking sheet.

Serve with salsa as a garnish.

**We're picky about our seafood.
We think you should be too.**

