

Roasted Salmon Salad with Blueberry and Pineapple Pico de Gallo

Servings: 6

Ingredients

2 Limes, juiced

2 cups Pineapple, trimmed and diced

2 cups Tomato, seeds removed and diced

1 cup Sweet Vidalia Onion, diced

1 cup Cilantro, chopped

1-2 Serrano Chili, seeds removed and minced

TT Salt, Kosher

1 oz White Wine Vinegar

3 oz Avocado Oil

1.5 lb Salmon, skin removed and cut to 6 even portions

10 oz Mixed Greens

2 Avocado, diced or sliced

1 cup Blueberries

Directions

1. Preheat oven to 375 degrees
2. Toss lime, pineapple (2 cups), tomato (2 cups), onion (1 cup), cilantro (1 cup), serrano and salt in a medium mixing bowl. Place about ¼ of this mixture in the bowl of a blender or food processor. Add white wine vinegar (1 oz) and avocado oil (3 oz) and puree well. Taste and adjust salt as needed.
3. Pour a small amount of the puree over the salmon (1.5 lb). Roast salmon on a baking sheet for 8-10 minutes or until salmon is slightly browned and flakes apart easily.
4. Season mixed greens (10 oz) with just enough of the remaining puree to lightly coat the greens.
5. Plate the dressed greens. Top with salmon, avocado (2), blueberry (1 cup), and reserved pineapple pico de gallo.