



Chili Lime + Ginger Salmon Taco Bowls

Prep Time: 15 minutes

Cook Time: 10 minutes

Yield: 4 servings

Ingredients

1 tablespoon freshly grated ginger
1 teaspoon chili powder
1 lime, zested + juiced
2 tablespoons avocado oil
¼ teaspoon kosher salt
freshly ground black pepper
1 pound salmon, cut into 4 (4 ounce) portions
1 cup cooked brown rice
2 cups black beans, rinsed + drained
2 cups shredded purple cabbage
1 cup cherry tomatoes, cut in half lengthwise

Mango Salsa

1 mango, peeled + finely diced
½ red bell pepper, seeded + finely diced
½ cup finely diced green onions
1 jalapeno, seeded + minced
1 lime, juiced + zested
1 tablespoon avocado oil
2 teaspoons honey
pinch of salt
½ cup chopped cilantro

Preparation

1. Mix together ginger, chili powder, lime juice, zest, avocado oil, salt and pepper. Spread marinade over fish and place on foil lined sheet pan.
2. Broil fish at 525 F in the oven for 10 minutes or until internal temp of 140 F.
3. Prepare Mango Salsa- Combine all ingredients in a small bowl and stir to fully combine.
4. Build taco bowls- add ¼ cup rice and ½ cup rice to each bowl. Top with 1 salmon fillet, ½ cup purple cabbage and ¼ cup cherry tomatoes. Serve with mango salsa.

Recipe provided by Chef Teresa Hansen www.chefhansen.com