



SALMON WITH STRAWBERRY SALSA

ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts

Prep time: 15 mins

Cook time: 10 mins

Serves: 4

INGREDIENTS

- 4 pieces of salmon, skin on
- 2 tbsp olive oil
- ½ red onion, finely diced
- 1 Lebanese cucumber, finely diced
- 3 radishes, finely diced
- 6 large strawberries, finely diced
- 1 tbsp balsamic dressing
- ½ cup fresh mint, finely sliced
- Pink rock salt
- Ground black pepper

METHOD

- Heat oil in frying pan until medium high.
- Pat salmon with paper towel, and then place skin up into pan.
- Cook for 3-4 minutes, turn and repeat.
- In a large bowl, combine all other ingredients, and mix gently.
- Serve hot salmon with salsa on top or beside it.

