

honey lime salmon bowl

Makes 4-5 servings

RECIPE ADPATED FROM: [Wandering Chickpea](#)

COOK TIME: 10 minutes

HONEY LIME SALMON BITES

1 ½ lbs salmon, cut into 1½-inch cubes

2 Tbsp honey

2 Tbsp lime juice

1 Tbsp soy sauce

2 garlic cloves, minced

1 tsp toasted sesame oil

avocado oil, for searing

AVOCADO SALSA

1 ripe avocado, pitted and cubed

2 mini cucumbers, chopped

2 scallions, chopped

¼ cup cilantro, finely chopped

juice from 1 lime

salt, to taste

FOR THE SALMON

WHISK together honey, lime juice, soy sauce, garlic and sesame oil.

PLACE salmon in a shallow dish and pour over the marinade so all the pieces are coated. Set aside while you make the salsa.

FOR THE AVOCADO SALSA

MIX together all ingredients and season with salt to taste. Set aside.

FOR THE BOWL

HEAT a large nonstick skillet over medium heat for a couple minutes until hot.

ADD a drizzle of avocado oil and use tongs to place each salmon cube in the pan.

SEAR for 2 minutes, or until browned. Flip and repeat for the remaining sides until the salmon is just cooked through.

TURN the heat down to low and add the remaining marinade. Once it thickens, tilt the pan and use a spoon to baste the salmon with the sauce.

SERVE immediately with avocado salsa.

