

# SWEET AND SAVORY SALMON

*Gluten Free, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium*

*Serves: 5 (Serving = 1 salmon fillet with 3/4 cup salsa)*

## Nutrition (per serving)

Calories: 320

Total Fat: 15 g

Saturated Fat: 2 g

Sodium: 60 mg

Total Carbohydrate: 22 g

Dietary Fiber: 2.5 g

Total Sugars: 16 g

Protein: 28 g

## Ingredients

### *Fruit Salsa*

- 1 mango, peeled, seeded and diced
- 1 cup diced strawberries
- 1 cup diced pineapple
- 2 Tablespoons fresh squeezed lemon juice

### *Salmon*

- 1 ½ pound salmon fillet
- 1 teaspoon salt-free garlic spice blend (like Mrs. Dash®)

- 1 teaspoon honey
- ½ teaspoon poppy seeds
- Zest of 1 large lime

- 2 Tablespoons extra-virgin olive oil



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## Directions

1. In a small bowl, combine all fruit salsa ingredients and mix together; Set aside.
2. Season both sides of the salmon with the spice blend.
3. In a large skillet over medium-high heat, add the oil. Place salmon in heated oil, searing until browned on all sides (approximately 1-2 minutes on each side). The surfaces of each piece will be slightly crisp, but the flesh will still be light pink and moist in the center of its thickest parts.
4. Top cooked salmon fillet with salsa.