

Salmon with Pineapple Salsa

INGREDIENTS

- 4 4 oz salmon fillets
- 2 tablespoons olive oil, divided
- Salt and pepper
- 1 ½ cups pineapple, diced
- 1 cup cucumber, diced
- ½ cup red onion, diced
- ¼ tablespoon cilantro, finely chopped
- 1 clove garlic, minced
- ½ jalapeno, veins and seeds removed, finely diced
- ½ lime, juiced



INSTRUCTIONS

1. Preheat the oven to 425° F degrees. Place salmon on a baking sheet lined with parchment paper or aluminum foil. Brush salmon with 1 tablespoon of oil and season with salt and pepper. Bake salmon for 8-10 minutes or until internal temperature reaches 145°F
2. Combine pineapple, cucumber, red onion, cilantro, garlic, jalapeno, lime, and remaining tablespoon of olive oil in a medium bowl. Season with salt and pepper to taste.
3. Spoon salsa on top of salmon and serve.