



Asian Sesame Salmon Salad Recipe

The Ingredients:

- **1 cup of Romaine Lettuce**
- **1 Avocado sliced**
- **1/4 cup to Mixed Greens**
- **1/4 cup of chopped Cucumber**
- **1/2 cup of chopped tomato**
- **1/4 cup of julienned red and green bell peppers**
- **1 Salmon filet**
- **1 tablespoon of avocado oil**
- **salt and pepper**
- **1/2 tsp of red pepper flakes**

Asian Sesame Salad Dressing:

1/4 cup coconut aminos

2 tablespoons apple cider vinegar

2 tablespoons olive or avocado oil

1/2 tablespoon sesame oil

1 teaspoon minced garlic

1 teaspoon grated fresh ginger

1 tablespoon of honey

2 tablespoons of hot water

(combine ingredients and blend until thoroughly incorporated)

Instructions:

- 1.) Wash vegetables, chop. Place lettuce, greens and other vegetables into large bowl. Toss in Asian Sesame Salad dressing.
- 2.) Season Salmon filet with salt, pepper and red pepper flakes and cook steak in oil to temp.
- 3.) Top salad with cooled Salmon, Avocados, and Bell Peppers.

1 serving