



# CILANTRO LIME SALMON Golden Tiger®

Alaskan salmon is rubbed with chili lime seasoning and served over **Cilantro Lime Rice** with roasted tomatoes and asparagus. Yield: 2 Servings

## Ingredients:

2 Cups	<b>Cilantro Lime Rice</b> , Prepared According to Package Directions
2 - 8 Oz.	Salmon Filets
2 tsp.	Chili Lime Seasoning
2 tsp.	Olive Oil
2 tsp.	Lime Juice
Garnish	Cilantro, Chopped

## Roasted Tomatoes & Asparagus:

1 Lb.	Asparagus
1 Cup	Cherry Tomatoes, Halved
2 Tbsp.	Olive Oil
1 Tbsp.	Garlic, Minced
1 tsp.	Lemon Juice
To Taste	Salt & Black Pepper

## Directions:

1. Preheat the oven to 400 degrees Fahrenheit.
2. Rub each salmon fillet with chili lime seasoning, then brush with olive oil.
3. Place the seasoned salmon fillets on a baking sheet and sprinkle the fillets with lime juice.
4. In a mixing bowl combine asparagus, cherry tomatoes, olive oil, minced garlic, lemon juice, salt and pepper. Mix until well combined.
5. Place tomato and asparagus mixture on a separate baking sheet.
6. Bake the salmon until it reaches the internal temperature of 145 degrees, about 15-20 minutes.
7. Bake the asparagus and tomatoes until tender, about 15-20 minutes.
8. Place the **Cilantro Lime Rice** on a serving plate, top with salmon fillet and place the roasted tomatoes and asparagus mixture next to the rice.
9. Garnish with chopped cilantro and serve.