



Moroccan-Spiced Salmon

Active Time: 10 minutes | **Total Time:** 20 minutes | **Serves:** 4

Nutrition Information Per Serving

246 calories, 1.41 g carbohydrate, 0.88 g fiber, 0.53 g NET carbs, 33.63 g protein, 11.01 g fat

Ingredients

- 1/2 tsp(s) sea salt
- 24 ounce(s) wild salmon
- 1/2 tsp(s) freshly ground black pepper
- 1 tsp organic curry powder
- 1/4 tsp(s) organic cinnamon
- 1/2 tsp(s) organic ground cumin
- 1/2 tsp(s) ground coriander

Preparation

1. Preheat grill or grill pan to medium-high.
2. Combine spices and rub into salmon to coat.
3. Place salmon flesh side down onto grill or grill pan. Cook 2-3 minutes, then flip and cook to desired temperature.
4. Serve.

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