



Citrus Cilantro Salmon with Quick Slaw

Active Time: 10 minutes | **Total Time:** 30 minutes | **Serves:** 4

Nutrition Information Per Serving

441.3 calories, 12.92 g carbohydrate, 3.33 g fiber, 9.59 g NET carbs, 34.61 g protein, 28.55 g fat

Ingredients

- 8 tsp(s) Coconut Secret Coconut Aminos
- 1 whole jalapeño pepper, minced
- 1 whole lemon, sliced
- 24 ounce(s) wild Alaskan salmon filets
- 1/3 cup(s) extra virgin olive oil
- 1/2 cup(s) organic cilantro, chopped
- 1/2 tsp(s) organic turmeric
- 1 cup strips carrots
- 2 cup(s) shredded green cabbage
- 1/2 cup(s) lemon juice

Preparation

1. Preheat oven to 375 degrees F.
2. Combine all ingredients except lemon slices. Mix well and set aside.
3. Place the salmon, skin-side down, in a baking pan.
4. Pour marinade over the salmon and place lemon slices on top.
5. Transfer to oven and bake for about 20 minutes or until the fish flakes easily and lemon slices are caramelized.
6. Meanwhile combine the carrots and cabbage in a medium bowl, toss to combine.
7. Serve fish over slaw.

This free recipe cannot be redistributed without prior permission from MealGenius.com.
If you have obtained this recipe from any source other than MealGenius.com please contact us.