

Chili Lime Salmon Rice Bowls

By Shanna Schad



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Ingredients

- 4 portions (6 oz each) Prince William Sound Sockeye salmon
- 2 tbsp chili lime seasoning
- 2 tsp high heat oil (avocado oil works well)
- 2-3 cups cilantro lime rice
- 2 medium zucchini
- 2 medium yellow summer squash
- 1/2 medium red onion
- 2 tsp high heat oil
- 1 tsp salt
- 1 tsp pepper
- black beans, heated, salt added if needed
- avocado, sliced
- pico de gallo
- cotija cheese, crumbled
- cilantro
- lime slices

Instructions

- Preheat grill to medium high
- Rub salmon with oil then season generously with chili lime
- Slice tips and ends off zucchini and squash then slice lengthwise into 4 sections
- Slice red onion into thin strips
- Drizzle with oil then season with salt and pepper
- Grill veggies 2-3 minutes each side
- Grill salmon 3-4 minutes each side, seasoning side down first
- Salmon should be opaque and separate easily with a fork
- Place half cup cilantro lime rice in bowls
- Add 1/4 cup black beans and tbsp cotija cheese
- Slice zucchini and squash, place 1/2 cup of each in each bowl
- Place salmon in each bowl, top with pico de gallo
- Place avocado slices next to salmon
- Garnish with cilantro and lime slices



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