



# Roasted Salmon with Avocado and Grapefruit Salsa

3/4 lb. (375 g.) wild salmon fillet, 1 1/2 inches (4 cm.) thick

Olive oil

Coarse salt and freshly ground pepper

Ancho chile powder

1 large grapefruit

1 small, firm but ripe avocado, pitted, peeled and cubed

1/2 large jalapeno chile, seeded and minced

3 tbs. minced red onion

2 tbs. minced fresh cilantro

1 tbs. fresh lime juice

Preheat the oven to 375 degrees F (190 degrees C). In a small baking pan, place the fish. Brush on both sides with olive oil. Sprinkle with salt, pepper, and ancho chile powder. Place in the oven and roast until almost opaque in the center, about 18 minutes.

Meanwhile, using a sharp knife, cut off the peel and all of the white pith from all around the grapefruit. Working over a small bowl, use the knife to cut between the membranes to release the grapefruit segments into the bowl. Squeeze the juice from the membranes into the bowl. Remove the grapefruit segments from the bowl and cut crosswise into 1/2-inch (12-mm.) pieces; (cont...)

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return to the bowl. Gently mix in the avocado, jalapeno, onion, cilantro and lime juice. Season the salsa to taste with salt and pepper.

Cut the fish in half and divide between 2 warmed plates. Spoon the salsa over the top and serve right away. Serves 2.

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