

Grilled Salmon Bowls

WITH MANGO SALSA & COCONUT RICE



INGREDIENTS

For the Salmon

- 4 salmon filets
- Olive oil
- Kosher salt
- Black pepper
- Garlic powder
- Zest and juice of 1 lime

For the Coconut Rice

- 1½ cups jasmine rice
- 1 can full-fat coconut milk
- 1 cup water
- ½ teaspoon salt

For Serving

- Store-bought mango salsa
- Diced avocado
- Fresh cilantro
- Lime wedges

Optional toppings:

- sliced cucumber
- jalapeño
- shredded cabbage

DIRECTIONS

1. Preheat grill to medium-high heat.
2. Rinse rice well. Add rice, coconut milk, water, and salt to a saucepan. Bring to a boil, cover, reduce heat to low, and simmer for about 18 minutes. Remove from heat and let sit covered for 5-10 minutes before fluffing.
3. Pat salmon dry and lightly coat with olive oil. Season generously with salt, pepper, and garlic powder.
4. Grill salmon for about 4-5 minutes per side, or until flaky and lightly charred.
5. Finish the salmon with fresh lime zest and lime juice immediately after grilling.
6. Serve over coconut rice with mango salsa, avocado, cilantro, and extra lime wedges.