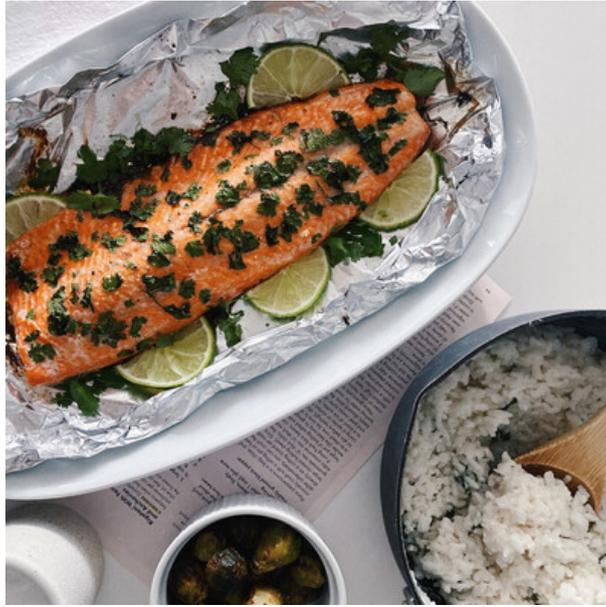


Cilantro Lime Baked Alaska Salmon



Preparation Time: 15 minutes

Cook Time: 15 minutes

Servings: 4-6

Ingredients:

Cilantro Lime Alaska Salmon baked in foil:

- 1 large Alaska Salmon fillet (there are five Alaska salmon species: coho, pink, keta, king and sockeye — I used sockeye)
- Sea salt and pepper to taste
- 1 tablespoon extra virgin olive oil
- 1 tablespoon honey
- ½ lime, juiced
- ? cup fresh cilantro, roughly chopped

Air Fried Brussels Sprouts:

- 2-4 cups brussels sprouts (depending on the size of your air fryer, you can also roast them in your oven)
- 1 tablespoon extra virgin olive oil
- Sea salt and pepper to taste

Coconut Cilantro Lime Rice:

- 1 cup white jasmine rice
- 2 cups full fat coconut milk
- 3 tablespoons lime juice
- ½ cup cilantro, roughly chopped
- Sea salt to taste

Description:

Cilantro Lime Alaska Salmon baked in foil:

- Preheat the oven to 350F and line a medium size baking sheet with foil. Spray the foil with nonstick cooking spray and lay the salmon in the middle of the foil. Lightly pat the Alaska Salmon dry with a paper towel.
- Drizzle olive oil on top and use a silicone brush to spread the olive oil all over the salmon. Do the same with the honey before seasoning, squeezing the lime juice over the top, and sprinkling on the cilantro.
- Fold the edges of the foil up but not over the salmon and bake for 15 minutes. After 15 minutes, turn the oven to broil and cook an additional 3-4 minutes.
- Remove from the oven, squeeze more lime juice on top if desired, and plate!

Air Fried Brussels Sprouts:

- Spray your air fryer basket with nonstick cooking spray and add your brussels sprouts.
- Drizzle the olive oil over the brussels and add the seasoning before tossing together. Air fry at 400F for 15-20 minutes, or until the brussels are crispy.
- Remove from the air fryer basket and plate with the salmon.

Coconut Cilantro Lime Rice:

- Rinse rice through running water a few times.
- Combine rice, coconut milk, and sea salt in a saucepan. Cover with a lid and bring to a boil. Remove the lid and reduce heat to medium-low, and let simmer for 15-20 minutes or until desired doneness.
- Stir in lime juice and cilantro. Plate alongside your salmon and brussels, enjoy!

Recipe courtesy Robin Plotnik of [What Robin Eats](#).