



Slap Ya Mama

Slap Ya Mama Cajun Products

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Slap Ya Mama | Honey Glazed Salmon | Citrus Avocado Salsa

Slap Ya Mama is back with a new light Spring dish. Introducing the Slap Ya Mama Honey Glazed Salmon with a Citrus Avocado Salsa Served over Coconut Rice featuring Slap Ya Mama's White Pepper Blend & Hot Seasonings. See the full list of ingredients, serving size, and directions for preparation.

INGREDIENTS

Salmon

- 4 (6oz) salmon fillets (skinless)
- 8 tsp. honey
- 8 tsp. flour
- 2 Tbsp. olive oil
- Slap Ya Mama White Pepper Blend Seasoning (to taste)

Salsa

- 1 large hass avocado, peeled, cored & diced
- 1/4 cup red onion, chopped
- 1 tsp. orange zest
- 2 small navel oranges, peeled, segmented & diced
- 1 tsp. lime zest
- 2 Tbsp. lime juice
- 3 Tbsp. cilantro, chopped
- 1 tsp. Slap Ya Mama Hot Blend Seasoning

Coconut Rice

- 2 cups white rice
- 2 cups water
- 1 cube chicken bouillon
- ½ red bell pepper, chopped
- 1 Tbsp. butter
- ¾ cup coconut milk
- 2 Tbsp. white sugar
- 1 tsp. Slap Ya Mama Hot Blend Seasoning

DIRECTIONS

Salmon

Preheat oven to 350 degrees. For ease, work with 2 salmon fillets at a time. Sprinkle the top of



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each fillet with Slap Ya Mama White Pepper Blend Seasoning, and drizzle 1 tsp. of honey over each fillet, being sure to spread evenly. Dust the top of each fillet with 1 tsp. of flour. Over medium-high heat, add olive oil to a large skillet. Once oil is hot, add 2 fillets, floured side down, and cook until golden brown, about 2 minutes. While they're cooking, apply Slap Ya Mama White Pepper Blend Seasoning, honey and flour to the tops of the fillets as before. Carefully rotate each fillet and cook until golden brown, about 2 minutes. Remove from heat and place on a baking sheet that has been lightly coated with non-stick cooking spray. Repeat process with the other two fillets. Once all salmon is on baking sheet, bake in the oven for about 7 to 10 minutes, depending on the thickness of fillets.

Serve warm over coconut rice and top with citrus avocado salsa. Enjoy!

Salsa

In a large bowl, combine avocado, onions, orange zest, orange pieces, lime zest, lime juice and cilantro. Gently toss all ingredients while sprinkling Slap Ya Mama Hot Blend Seasoning evenly over salsa.

Coconut Rice

In a saucepan over high heat, bring water, rice, chicken bouillon, bell pepper and butter to a boil. Reduce heat to medium-low, cover and let simmer until all liquid is absorbed, about 20 minutes. Add coconut milk, Slap Ya Mama Hot Blend Seasoning and sugar, stir and let simmer until rice has absorbed most all of the coconut milk.