



CHIPOTLE AGAVE SALMON BOWL

Mesquite smoked salmon coated in a spicy chipotle agave glaze, served over a bed of cilantro lime brown rice, fresh sliced avocado, and a fiery mango and habanero agave salsa. Finished with sliced green onion and a lime wedge.

Servings: 1

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

MANGO HABANERO SALSA:

½ cup mango, diced small

¼ cup tomato, diced small

¼ cup red onion, diced small

1 tablespoon habanero, deveined and brunoised

1 tablespoon cilantro, finely chopped

1 tablespoon Organic Agave In The Raw® sweetener

1 tablespoon lime juice

1 teaspoon salt

CHIPOTLE AGAVE GLAZE:

1 chipotle pepper in adobo

1 cup Organic Agave In The Raw sweetener

CILANTRO BROWN RICE:

2 cups brown rice

1 lime, juiced

¼ cup cilantro

SALMON BOWL:

2 cups cilantro lime brown rice

4 ounces smoked salmon

1 tablespoon chipotle agave glaze

¼ avocado, sliced

2 ounces mango habanero salsa

1 tablespoon sliced scallion

1 lime wedge

Directions

1. For the mango salsa, mix ingredients thoroughly and refrigerate until ready to use.
2. For the chipotle agave, blend ingredients until smooth and set aside until ready to use.
3. For the cilantro rice, squeeze the juice of one lime over prepared brown rice. Stir in cilantro and season with kosher salt.
4. Preheat the oven to 350°F. Generously glaze cooked smoked salmon with chipotle agave and bake in the oven for 8-10 minutes, or until the salmon is hot internally.
5. In a bowl, add cooked cilantro lime brown rice. Top with the salsa, glazed salmon and avocado. Garnish with scallions and a lime wedge.