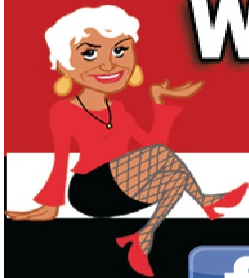


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## **SALSA ROASTED SALMON**

Intermediate Lifestyle

### **Ingredients**

8 oz. center-cut salmon fillet, skinned and cut into 2 portions  
1 medium plum tomato, roughly chopped  
½ small onion, roughly chopped  
1 clove garlic, peeled and quartered  
1 small jalapeño pepper, seeded and roughly chopped  
1 TSP cider vinegar  
½ TSP chili powder  
¼ TSP ground cumin  
¼ TSP Morton's Salt  
2 or 3 dashes Frank's Hot Sauce

### **Instructions:**

1. Preheat oven to 400°.
2. Place tomato, onion, garlic, jalapeño, vinegar, chili powder, cumin, salt and hot sauce to taste in a food processor. Process until finely chopped.
3. Place salmon in a medium roasting pan, spoon the salsa on top. Roast until the salmon is just cooked through, 12 to 15 minutes.

### **Portion-Per-Serving Information:** (Yields 2 servings)

Serving = 1 fish fillet, 1 V