

## Spinach Salad with Salmon



### Ingredients:

- 2 tablespoons and 1 teaspoon olive oil, divided
- 1 pound salmon fillet, skinless
- 1/2 teaspoon salt, divided
- 2 tablespoons orange juice
- 2 tablespoons red wine vinegar
- 8 cups baby spinach
- 3 apples, sliced
- 1/2 cup cilantro
- 1 avocado, sliced
- 2 scallions, thinly sliced

### Directions:

1. Cut salmon into 4 pieces (4 oz. each). Heat 1 t olive oil in non-stick skillet over medium heat.
2. Sprinkle salmon with 1/4 teaspoon salt and cook 3 to 5 minutes on each side, until fish is opaque and flakes easily with a fork.
3. Refrigerate salmon until cool; flake with a fork into bite-sized pieces.
4. Whisk together orange juice, vinegar, remaining salt and olive oil.
5. In large bowl add spinach, cilantro, avocado, apples, and scallions; toss with orange juice mixture.
6. Top with salmon and serve.

Makes 4 servings.



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