

SOUTHWEST SALMON BOWLS



PREP TIME: 10 MIN COOK TIME: 20 MIN TOTAL TIME: 30 MIN

INGREDIENTS

- 2 tablespoons Full Circle Market Organic Ghee
- 4 (6-ounce) Full Circle Market Salmon Filets
- 2 teaspoons Full Circle Market Organic Chili Limon Spice Blend
- 2 teaspoons Full Circle Market Organic Adobo Spice Blend
- 1 teaspoon kosher salt
- 3 (7.4-ounce) Full Circle Market Organic Brown Rice Bowls
- 1 (15-ounce) can Full Circle Market Organic Black Beans, drained and rinsed
- 1 cup frozen corn kernels, defrosted
- 1 avocado, peeled and sliced
- Fresh cilantro, for garnish
- Lime wedges, for garnish

METHOD

1. Preheat oven to 300°F and line a rimmed baking sheet with parchment paper. Place salmon filets on baking sheet.
2. Melt ghee in microwave and brush over salmon. Season filets with chili limon seasoning, adobo seasoning and salt. Bake salmon for 15-20 minutes, or until just beginning to flake in the center.
3. Prepare brown rice according to package directions.
4. Divide rice between 4 bowls and top with black beans, corn kernels, avocado and salmon. Garnish with cilantro and lime. Serve immediately.



SERVES

4