

Salmon in Sriracha Lime Sauce with Avocado Cream

Serves 2

Ingredients

2 tbsp sriracha
2 limes, 1 juiced, 1 cut into wedges
2 salmon fillet pieces (approx 100g each)
2 carrots, peeled and cut into matchsticks
½ cucumber, seeded and cut into matchsticks
2 spring onions, sliced

Avocado Cream

plain kefir yoghurt 2 tbsp
avocado 1/4, peeled, stoned and chopped
coriander chopped to make 1 tbsp

Method

1. Blitz all the cream ingredients in a small blender with a pinch of salt. Add 1 tbsp water if it doesn't blend to smooth, and whizz again.
2. Heat the grill to high. Mix the sriracha and lime juice and brush over the salmon. Grill for 4 minutes until cooked.
3. Mix the carrot, cucumber and spring onion. Add a pinch of salt, and squeeze over a few of the lime wedges. Divide between plates, and top with the salmon, avocado cream and a few more lime wedges.