Salmon, Bacon and Avocado Sandwich



Serves 6

Ingredients

4 tablespoons freshly squeezed lime juice
5 tablespoons olive oil plus more to grease dish
¼ teaspoon Dijon mustard plus more to line dish
½ teaspoon maple syrup or honey
2 teaspoons sea salt
2 teaspoons freshly ground black pepper
¼ cup red onions, slivered or thinly sliced
3 tablespoons chipotle in adobo sauce
½ teaspoon ground cumin
3 cloves of garlic pressed
3 salmon filets (6 oz. each)
12 slices of bacon
3 cups baby greens
12 slices multigrain bread or bread of your choice
2 avocados, halved, pitted, meat scooped out, and sliced

Preparation

1. Preheat oven to 400°F.
2. In a medium-sized mixing bowl, whisk together 2 tablespoons freshly squeezed lime juice, 3 tablespoons olive oil, Dijon mustard, maple syrup, 1 teaspoon salt, and 1 teaspoon pepper.
3. Incorporate onions, mix, and let it sit so onions will pickle or macerate while the rest of the ingredients are

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prepared.

4. In a medium-sized mixing bowl, combine sauce from chipotle chiles in adobo, 2 tablespoons freshly squeezed lime juice, 2 tablespoons olive oil, cumin, garlic, 1 teaspoon salt, and 1 teaspoon pepper until well mixed.
5. Brush a baking dish with olive oil, place salmon in dish and pour chipotle mixture over it, spreading evenly. Bake from 10 to 12 minutes, until salmon is cooked through, yet still very moist. Remove from oven.
6. In a large skillet or grill pan set over medium heat, cook bacon for 3 to 4 minutes per side, until crisp and browned. Transfer to a plate covered with a paper towel.
7. When ready to make sandwiches, mix vinaigrette with red onions and incorporate baby greens, toss well. Toast bread. On bottom slice of bread, place a cooked salmon filet, top with 2 or 3 half-slices of bacon, a serving of baby greens, 2 to 3 avocado slices, and top with the other slice of bread to complete the sandwich.