



Olive on Tap Chipotle Lime Salmon

A quick, easy and tasty salmon fillet in a smokey chipotle lime sauce!

INGREDIENTS: 2 tablespoons **Olive on Tap Chipotle Olive Oil**
1 lime, juice and zest * 1 chipotle chili in adobo (or to taste)
2 teaspoons adobo sauce * 1/2 teaspoon cumin * 1 clove garlic, grated
salt and pepper to taste * 2 pound salmon fillet

Puree the oil, lime juice and zest, chipotle chilies, adobo sauce, cumin and garlic in a blender or food processor until smooth, place the salmon on foil on a baking sheet, pat dry, season with salt and pepper, spread on the chipotle mixture and bake in a preheated 400F oven (or barbecue) until just cooked, about 10-15 minutes.

Option: For One-Pan: Make this a one-pan meal by roasting some vegetables like asparagus or green beans along with the salmon!