

Bangin' Firecracker Salmon (Gluten-free, soy-free, grain-free, dairy-free, Whole30, Keto)

INGREDIENTS:

For Sauce:

1/2 cup @primalkitchenfoods Avocado Oil Mayo (Whole30 approved)
1 T @cholulahotsauce hot sauce
2 T coconut aminos
1 tsp cayenne pepper
1 tsp apple cider vinegar
1 tsp @thaikitchen red curry paste
1 tsp chili oil
* If your sauce is too thin, add 1 tsp cassava flour to thicken it

For Salmon:

1 T avocado oil
1 pound salmon, cut into fillets
Salt to taste

DIRECTIONS:

- In a small bowl, mix together all sauce ingredients
- Heat the oil in a skillet over medium-high heat
- Salt the skin salmon on both sides
- Place the salmon skin-side down in the hot oil and cook for 4 minutes.
- Baste the top of the salmon with some of the sauce, flip the salmon so the skin side is up, and continue to cook for 4 to 5 minutes until it reaches your preferred level of doneness.
- Drizzle with extra sauce and serve with cilantro-lime cauliflower rice.