

Easy Agave and Lime Salmon

By The Gluten Free Goddess; WebMD Recipe from Foodily.com

This dish is so easy you can take it from the kitchen to the campground. Prepare it in foil packets and toss it onto the campfire or use your own indoor (or outdoor) grill at home. Amazing with veggie kebabs on the side, this dish will quickly become a family favorite.

Ingredients

4 serving-sized pieces of salmon

1 red onion, sliced

4 scallions, sliced

4 cloves of garlic, chopped

1/3 cup extra virgin olive oil

1/3 cup agave nectar (*I've used honey too, but agave tasted better; maple syrup was a bit too sweet*)

Fresh lime juice from two large limes (*or lemon*)

Pinch of cinnamon

(I've also added chopped parsley)

Instructions

Preheat the oven to 350 degrees F.

Tear off eight pieces of foil; two for each piece of salmon. Place one serving of salmon on one piece of foil. Season the salmon with a little sea salt and fresh ground pepper.

Combine:

4 serving sized pieces of wild caught salmon

1 red onion, sliced

4 scallions, sliced

4 cloves of garlic, chopped

For the sauce:

1/3 cup extra virgin olive oil

1/3 cup agave nectar

Fresh lime juice from two large limes

A tiny pinch of cinnamon (**I love cinnamon, so I didn't put a "tiny" amount in, but did use a pinch*)

Combine the olive oil, agave, lime juice and touch of cinnamon in a glass measuring cup. Pour the sauce all over the salmon pieces. Sprinkle the salmon with onions, scallions and garlic.

Place the remaining pieces of foil on each serving and fold the edges to create a packet. Bake in a preheated oven for roughly 20 minutes, till it flakes easily but is not dried out.

Total Servings: 4