

## Charred Salmon Lettuce Wraps

### Ingredients:

8 oz Salmon

1 tsp cumin

1 tsp paprika

1 tsp garlic powder

1 tsp olive oil

1 corn on the cobb

1/3 cup cherry tomatoes, cut in 1/2

1/4 cup chopped red onions

Juice of 1 lime

1 butter lettuce

1 avocado

1 sprig of cilantro

### Steps:

1. Prepare Salmon. Remove the skin and cut into 2 large strips.
2. Mix cumin, paprika, garlic powder and olive oil.
3. Toss Salmon in spice mixture, roll, grill at 500° for 4-5 minutes.
4. Grill one corn on the cobb.
5. Prepare salsa: corn kernels off the cobb, cherry tomatoes, red onions and lime.
6. Dress as per follow: butter lettuce cup, salsa, one wedge of avocado, Salmon, sprig of cilantro.