

Salmon with Curried Mango Sauce



INGREDIENTS

- 1 package frozen salmon fillets or 1 fresh salmon fillet cut into pieces
- 2 Tbsp sour cream
- ½ mango peeled and sliced
- ¼ cup almond milk
- ¼ tsp Himalayan salt
- 3 tsp Taj Epicure seasoning or 1 Tbsp curry paste

PROCESS

Pre-heat oven to 350F

Bake salmon for 30 minutes.

While salmon is baking, in a blender add sour cream, mango, almond milk, salt and spice or curry paste.

Blend until you get a smooth consistency.

Warm the sauce on a stove top (do not boil) and top over cooked salmon

Enjoy!