

# Avo~Cueto Salmon Spread



Cream cheese mixed with avocado, red bell pepper, tomatoes, lime, cilantro, garlic and fresh dill and served with roasted salmon

Serves 8

4 ~ 8oz salmon filet, skinned	8oz cream cheese, room temperature
1 red bell pepper, fine diced	2 avocados, ripe
4 green onion, thinly sliced	1/2c tomatoes, diced, drained
2T garlic, minced	1 lime, zested and juiced
2t dill	2T cilantro, chopped

Roast salmon at 400 for approximately 10 minutes or until medium. Cool completely.

Slice avocado in half and remove pit. Place avocado and remaining ingredients except salmon in food processor ~ save 1 green onion, a wedge of lime and a little cilantro for garnish. Process until mixture is well mixed and mostly creamy. There can still be some larger pieces in the mixture.

Spread 1/4c cream cheese/avocado mixture into a sliced pita or thickly over flat bread. Top with flaked roasted salmon. Drizzle with a little more lime and garnish with chopped cilantro.

## Prepare Ahead Tip

After cream cheese/avocado mixture is mixed, you can add large chunks of the roasted salmon. Mix by hand being careful to not break up the pieces any more than you have to. Keep refrigerated. Serve on bread or as a spread on crackers.