

Moroccan Salmon



- ♥ 4-5 Salmon pieces (or any other fish clean of bones)
- ♥ 1 red bell pepper
- ♥ 4-5 ripe tomatoes
- ♥ 5-6 garlic cloves
- ♥ 1 bunch cilantro (finely chopped)
- ♥ 1 can garbanzo beans (washed and strained)
Optionally if you wish to keep this dish strictly paleo, leave these out
- ♥ Smoked paprika
- ♥ Turmeric
- ♥ Olive oil
- ♥ 3 dried, hot chili peppers
- ♥ Salt
- ♥ ½ cup of water

1. Warm 1 tbsp. of olive oil in a big deep skillet (with a lid.)
2. Cut the bell pepper into thin slices and add to the warm oil.
3. Cut the tomatoes into thin slices and add to the peppers.
4. Peel the garlic and add to the skillet.
5. Lower the heat (medium heat.)
6. Add to the skillet the garbanzo beans, ½ of the chopped cilantro, ½ tsp. paprika, ¼ tsp. turmeric, ½ cup of water, and hot chili peppers.
7. Cover and cook on low heat.
8. In a separate bowl, mix 1 heaping tbsp. paprika, ½ tsp. turmeric, ½ tbsp. salt, ¼ cup olive oil, and the rest of the cilantro. It should become a nice aromatic paste.
9. Dip and coat each Salmon piece and add gently to the skillet.
10. Once all the salmon pieces are in the skillet, add the rest of the aromatic paste on top.
11. Cover the skillet and cook until fish is ready.