

# Diablo Paprika Salmon with Spinach

Serves: 4

## Ingredients:

1/4 cup lime juice  
3 tablespoons olive oil for salmon +  
2 tablespoons for spinach  
4 salmon fillets, 4-6 ounces each  
1-1/2 teaspoons garlic powder  
1-1/2 teaspoons smoked paprika  
Salt and pepper  
1 pound fresh spinach or 2 - 9 ounce  
bags of spinach  
2 cloves garlic, chopped  
1/2 cup Diablo Verde Creamy Cilantro  
Sauce



## Directions:

- Place lime juice, 3 tablespoons of olive oil, and salmon in a resealable freezer bag and seal. Coat the salmon with the marinade. Refrigerate 30 minutes.
- Preheat oven to 400° F.
- Mix smoked paprika and garlic powder. Remove the salmon from marinade and place salmon skin side down in baking dish coated with cooking spray. Season the salmon with salt and pepper. Evenly coat the top of salmon with the paprika and garlic powder mixture.
- Roast the salmon for 12 to 15 minutes or until the salmon is cooked through and easily flakes.
- While the salmon is cooking, rinse the spinach thoroughly in cold water and dry. Heat the remaining 2 tablespoons of oil in a large skillet on medium heat. Sauté the garlic for 30-60 seconds. Add the spinach and cook until wilted, about 3-5 minutes. Season with salt and pepper.
- Serve salmon over a bed of spinach and top each fillet with 2 tablespoons of Diablo Verde.
- Enjoy!

Inspired by the Smoked Paprika Roasted Salmon with Wilted Spinach recipe at McCormick.com

Photo by [Sari M Bailey](#)

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