



## Moroccan-Spiced Salmon

Ingredients (Makes 4 servings):

**4** cloves minced garlic  
**2 tbsp** fresh lemon juice  
**2 tbsp** olive oil  
**1 tbsp** paprika  
**1 tsp** cumin  
**3/4. tsp** salt  
**1/2 tsp** ground coriander  
**1/4 tsp** turmeric  
**1/4 tsp** cayenne pepper  
**2 12-oz** salmon fillets  
**1/2 cup** chopped cilantro

### Directions:

Put the marinade ingredients in a large ziplock bag, then place the fish in the bag, making sure that the marinade coats both sides of the fish. Refrigerate for four to six hours. Add 2 tbsp water to the slow cooker crock. Cover and cook 1½ to two hours on low.

When done, let the fish sit, uncovered, for five minutes before serving.

Use a spatula to remove the fish from the slow cooker and transfer to a plate. Gently remove any bones from the fish.

To serve, divide the fish between plates (serve it on top of couscous or rice) and garnish each portion with cilantro.

Adapted with permission from *Everyday Gluten-Free Slow Cooking* by Kimberly Mayone and Kitty Broihier, M.S., R.D. (Sterling, 2012)

### Per serving:

Calories: 412  
Protein: 38g  
Carbohydrate: 0g  
Fiber: 0g  
Fat: 28g  
Saturated fat: 5g  
Cholesterol: 107mg  
Sodium: 540 mg