

# Mango Chipotle Spinach Salad

2 pouches (2.6 oz.) StarKist® Salmon Creations®

Mango Chipotle

4 cups fresh baby spinach, washed and dried

2 Tbsp. sliced green onions

Red onion slices

½ avocado, sliced

2 Tbsp. pumpkin seeds (roasted and salted)

1 tsp. chopped fresh cilantro

1 tsp. lime juice

2 tsp. canola oil

## Directions:

1. Divide spinach between 2 plates. Top each with ½ the green and red onions and avocado.
2. Top each salad with one pouch of Salmon Creations®. Sprinkle with cilantro and pumpkin seeds.
3. Drizzle with ~1/2 tsp. lime juice and 1 tsp. canola oil.

Servings: 2 | Prep Time: 10 minutes

