**Spice Grilled Salmon**

**Salmon:**
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/4 teaspoon paprika
- 1/8 teaspoon freshly ground black pepper
- 1 (2 1/4-pound) salmon fillet
- 2 cups thinly sliced onion

**Spinach:**
- 1 teaspoon olive oil
- 2 garlic cloves, minced
- 2 (6-ounce) packages fresh baby spinach
- 1 tablespoon fresh lemon juice

**Remaining ingredients:**

**Preparation**
To prepare salmon, combine first 6 ingredients; rub spice mixture evenly over fish. Place onion in an 11 x 7-inch baking dish coated with cooking spray. Place fish on top of onion; bake at 400° for 20 minutes or until fish flakes easily when tested with a fork or until desired degree of doneness. To prepare spinach, heat oil in a large nonstick skillet over medium heat. Add garlic to pan; cook 1 minute. Add half of spinach; cook for 1 minute, stirring frequently. Add remaining spinach; cook 4 minutes or until wilted, stirring frequently. Sprinkle spinach mixture with rind and 1/4 teaspoon salt. Stir in juice; remove from heat. Place salmon on a platter. Arrange onions and spinach evenly around salmon. Sprinkle salmon with chopped fresh cilantro. Serve with lemon wedges, if desired.

**Nutritional Info**
- Calories 325
- Calories from fat 37 %
- Fat 13.2 g
- Satfat 2 g
- Monofat 4.6 g
- Polyfat 5 g
- Protein 40.3 g
- Carbohydrate 10.7 g
- Fiber 3.4 g
- Cholesterol 107 mg
- Iron 3.6 mg
- Sodium 472 mg
- Calcium 76 mg