



# Grilled Dill-Garlic Salmon Salad

with Ranch Dressing and DIY Croutons

**Grill** 30 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

<b>↻</b> Swap	<b>*2</b> Double
Tilapia 300g   500g	Salmon Fillets, skin-on 500g   1000g



Salmon Fillets, skin-on 250 g   500 g	Ciabatta Roll 1   2
Spring Mix 113 g   227 g	Tomato 1   2
Mini Cucumber 2   4	Ranch Dressing 4 tbsp   8 tbsp
Garlic Salt 1 tsp   2 tsp	White Wine Vinegar 1 tbsp   2 tbsp
Dill-Garlic Spice Blend 1 tsp   2 tsp	

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Sugar, pepper, oil, salt

Cooking utensils | Large bowl, measuring spoons, paper towels, silicone brush, whisk

1



### Prep

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill over medium heat (approx. 400°F).

- Thinly slice **cucumbers** into rounds.
- Cut **ciabatta** into ½-inch slices.
- Transfer **ciabatta slices** to a plate. Brush with ½ **tbsp** (1 **tbsp**) **oil**. Season with **salt** and **pepper**.
- Cut **tomato** into ½-inch pieces.

2



### Marinate veggies

- Add **vinegar**, **half the garlic salt**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **pepper**, then whisk to combine.
- Add **tomatoes** and **cucumbers**, then toss to combine.

3



### Season and grill salmon

Swap | Tilapia

\*2 Double | Salmon Fillets

- Pat **salmon** dry with paper towels. Season with **Dill-Garlic Spice Blend**, **remaining garlic salt** and **pepper**. Drizzle all over with ½ **tbsp** (1 **tbsp**) **oil**.
- Add **salmon** to the grill, skin-side down. Close lid and grill until **salmon** is cooked through and skin is crispy, 6-8 min.\*\* (**TIP**: When the skin is crispy, it won't stick to the grill.)
- Carefully transfer **salmon** to a plate, skin-side up.

4



### Grill ciabatta

- Meanwhile, add **ciabatta slices** to the other side of the grill.
- Close lid and grill until **ciabatta** is crisp and grill marks form, 2-3 min per side.
- Transfer **ciabatta slices** back to the same plate to cool slightly.

5



### Assemble salad

- Cut or tear **cooled ciabatta** into ½-inch pieces.
- Add **spring mix** and **half the croutons** to the bowl with **marinated veggies**, then toss to combine.

6



### Finish and serve

- Divide **salad** and **salmon** between plates.
- Drizzle **ranch dressing** over top.
- Sprinkle **remaining croutons** over top.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

### 3 | Season and grill tilapia

Swap | Tilapia

If you've opted to get **tilapia**, season and cook it in the same way the recipe instructs you to season and cook the **salmon** (excluding any mention of skin).\*\*

### 3 | Season and grill salmon

\*2 Double | Salmon Fillets, skin-on

If you've opted for **double salmon**, cook it in the same way the recipe instructs you to cook the **regular portion of salmon**.

\*\*Cook to a minimum internal temperature of 70°C/158°F, as size may vary.