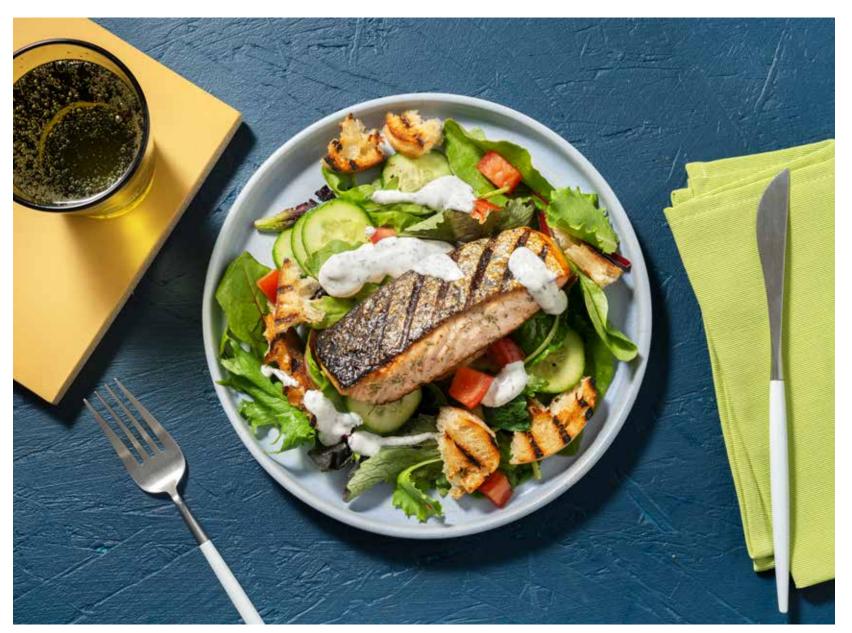


Grilled Dill-Garlic Salmon Salad

with Ranch Dressing and DIY Croutons

Grill

30 Minutes





Salmon Fillets, skin-on







Spring Mix



Roma Tomato



Mini Cucumber



Ranch Dressing



Garlic Salt



White Wine Vinegar



Dill-Garlic Spice Blend

Start here

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

Bust out

Measuring spoons, silicone brush, large bowl, whisk, paper towels

Inaredients

2 Person	4 Person
250 g	500 g
1	2
113 g	227 g
80 g	160 g
132 g	264 g
4 tbsp	8 tbsp
1 tsp	1 tsp
1 tbsp	2 tbsp
1 tsp	2 tsp
½ tsp	1 tsp
	250 g 1 113 g 80 g 132 g 4 tbsp 1 tsp 1 tsp

^{*} Pantry items

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.



Prep

- Thinly slice cucumbers into rounds.
- Cut ciabatta into ½-inch slices.
- Transfer ciabatta slices to a plate. Brush with ½ tbsp oil (dbl for 4 ppl). Season with salt and pepper.
- Cut tomato into 1/2-inch pieces.



Marinate veggies

- Add vinegar, half the garlic salt, 1/2 tsp sugar and 1 tbsp oil (dbl both for 4 ppl) to a large bowl. Season with pepper, then whisk to combine.
- Add tomatoes and cucumbers, then toss to combine.



Season and grill salmon

- Pat **salmon** dry with paper towels. Season with Dill-Garlic Blend, remaining garlic salt and pepper. Drizzle all over with ½ tbsp oil (dbl for 4 ppl).
- Add **salmon** to the grill, skin-side down. Close lid and grill until salmon is cooked through and skin is crispy, 6-7 min.** (TIP: When the skin is crispy, it won't stick to the grill!)
- Carefully transfer salmon to a plate, skin-side up.



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.



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.



Finish and serve

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

Dinner Solved!

Contact

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