












# Grilled Dill-Garlic Salmon Salad

with Ranch Dressing and DIY Croutons

Grill 30 Minutes



-  Salmon Fillets, skin-on
-  Ciabatta Roll
-  Spring Mix
-  Roma Tomato
-  Mini Cucumber
-  Ranch Dressing
-  Garlic Salt
-  White Wine Vinegar
-  Dill-Garlic Spice Blend

### HELLO GRILLED CIABATTA CROUTONS

*Toasty, charred ciabatta croutons are the perfect vessel to soak up extra salad dressing!*

## 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

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Ciabatta Roll	1	2
Spring Mix	113 g	227 g
Roma Tomato	80 g	160 g
Mini Cucumber	132 g	264 g
Ranch Dressing	4 tbsp	8 tbsp
Garlic Salt	1 tsp	1 tsp
White Wine Vinegar	1 tbsp	2 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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.*

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## 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 ½-inch pieces.



## 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.



## Marinate veggies

- Add **vinegar**, **half the garlic salt**, ½ **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.



## 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.



## 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.



## Finish and serve

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

## Dinner Solved!