

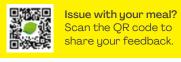
Grilled Salmon, Cucumber and Apple Salad

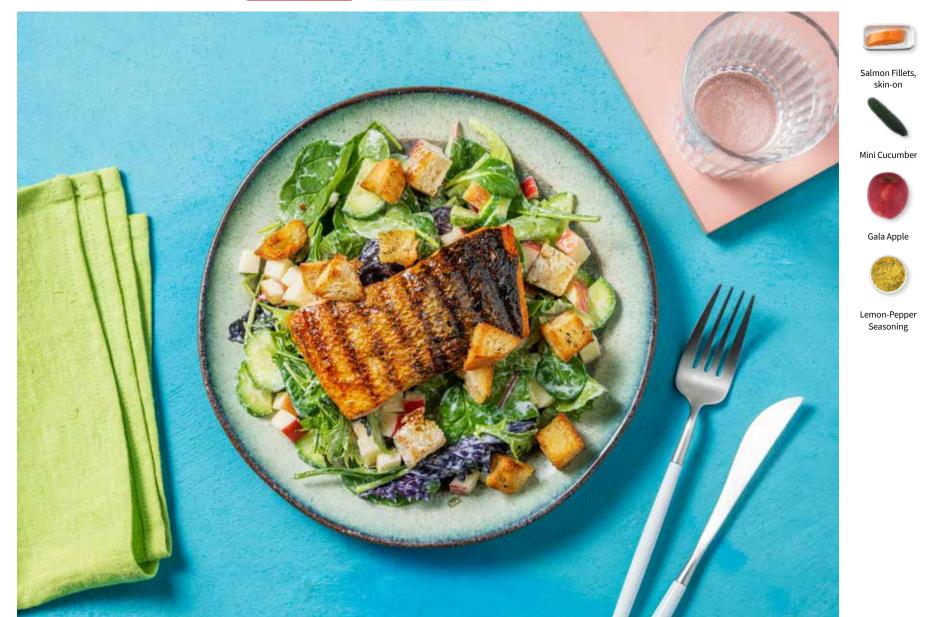
with Croutons and Creamy Dressing

Grill



25 Minutes





 HELLO GALA APPLE

 This juicy apple pairs perfectly with salads, adding a crisp and ever-so-sweet element!



Spring Mix

Yogurt Sauce

Ciabatta Roll

W33 · EN 1031

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.

Measurements	1 tbsp	(2 tbsp)	oil
within steps	2 person	4 person	Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Spring Mix	113 g	227 g
Mini Cucumber	132 g	264 g
Yogurt Sauce	45 ml	90 ml
Gala Apple	1	2
Ciabatta Roll	1	2
Lemon-Pepper Seasoning	½ tbsp	1 tbsp
Oil*		
Calkend Demonst		

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.



Halve cucumbers lengthwise, then cut into

• Core, then cut **apple** into ¹/₂-inch pieces.

1 tbsp (2 tbsp) oil. Season with salt and

• Brush both sides of **ciabatta** with

1

Prep

pepper.

¹/₂-inch half-moons.

Halve ciabatta.

Grill salmon

and salt.

warm.

• Pat salmon dry with paper towels.

• Drizzle with 2 tsp (4 tsp) oil. Season with

1/2 tbsp (1 tbsp) Lemon-Pepper Seasoning

• Add **salmon** to the grill, skin-side down.

(NOTE: Don't overcrowd the grill. Grill in

salmon is cooked through, 6-7 min.**

batches, if necessary.) Close lid and grill until

Transfer salmon to a plate and cover to keep



Make dressing

 Add yogurt sauce and ½ tbsp (1 tbsp) water to a large bowl. Season with salt and pepper, then whisk to combine.

• Set aside.



Grill ciabatta

 Add ciabatta to the grill. Close lid and grill until toasted, 1-2 min per side. (TIP: Keep an eye on ciabatta so they don't burn!)

• Transfer to a cutting board and set aside to cool.

Finish and serve

 If desired, gently remove and discard salmon skin.

• Cut cooled ciabatta into ½-inch croutons.

• Add spring mix, apple, cucumbers and half the croutons to the large bowl with dressing. Toss to combine.

- Divide salad between plates.
- Top with salmon and remaining croutons.

Dinner Solved!

