

Grilled Salmon Salad

Recipe By Zehava Krohn



Cooking and Prep:  45
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover, Nine

Days

Diet: Pescetarian, Gluten Free

Source: Whisk by Ami

Magazine

A hearty gluten free grilled salmon salad with fresh greens and fried zucchini squash and potatoes.

Ingredients (27)

For the Salmon

- 3-4 (1-inch thick) salmon fillets
- juice of 1 lemon
- salt, to taste
- pepper, to taste

- 1/2 teaspoon ginger
 - 1/2 teaspoon nutmeg
 - 1 tablespoon paprika
 - 2-3 tablespoons **Bartenura Olive Oil**
 - 2 teaspoons **Gefen Honey**
 - 1 teaspoon brown sugar
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Salad

- 1 zucchini, sliced into thin slivers
 - Bartenura Olive Oil**, for drizzling
 - salt, to taste
 - garlic powder, to taste
 - 1 large potato
 - oil, for frying
 - 1 (8-ounce) bag romaine lettuce
 - 1 (16-ounce) box grape tomatoes, halved
 - 1 red onion, thinly sliced
 - 1 avocado, sliced
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Dressing

- 1 tablespoon oil
- 2 teaspoons lemon juice
- 1 teaspoon parsley or 2 cubes **Dorot Gardens Frozen Parsley**
- 1/4 teaspoon basil
- 1 cup mayonnaise
- 2 cloves garlic or 2 cubes **Gefen Frozen Garlic**

1/4 cup sugar

Start Cooking

Prepare the Salmon

1. Preheat oven to broil on high heat.
2. Place salmon fillets in a pan. Squeeze lemon juice over salmon.
3. Add the spices and rub them in with the olive oil. Drizzle honey and brown sugar over salmon.
4. Broil salmon for 15 minutes. When ready, salmon should have a nice charcoal blackened look.

Prepare Salad Add-in and Topping

1. Prepare the zucchini: Slice into thin slivers. Place in baking pan and drizzle with olive oil. Sprinkle with salt and garlic powder. Broil for 15-20 minutes or until zucchini is crispy and tender.
2. Prepare the potato topping: Peel potato. Grate potato using a grater or food processor fitted with the grater blade.
3. In a small saucepan over medium-high heat, heat oil for frying. When oil is hot (one piece of potato should sizzle when dropped in), add the grated potato and fry until golden brown.

Note:

If the grated potatoes do stick together while frying, don't worry about it. When they cool you can break them apart by hand.

Assemble the Salad

1. Combine romaine lettuce, tomatoes, and red onions. Place zucchini and avocado around the perimeter of the plate or bowl.
2. Cut salmon into pieces. Top salad with salmon and crispy potatoes.
3. Combine all dressing ingredients and blend until well incorporated. Toss with salad.