

Salmon Salad with Raspberry Vinaigrette

Recipe By *Naami Jearolmen*



Cooking and Prep:  30
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Purim, Passover

Diet: Pescetarian, Gluten Free

Source: Whisk by Ami

Magazine

Sweet grilled salmon fillets over a fresh spinach and fruit salad with raspberry vinaigrette.

Ingredients (11)

Salmon

- 4 skinless salmon fillets
- ground **Gefen Black Pepper** for sprinkling

Salad

- 2 (6-ounce) bags baby spinach leaves

- 1 medium Fuji apple, peeled and diced
 - 1 (12-ounce) can mandarin oranges, drained and chopped
 - 1/2 cup slivered almonds
 - 1/4 cup **Gefen Sweetened Dried Cranberries**
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Raspberry Vinaigrette

- 1/3 cup raspberry spreadable fruit jam
 - 3 tablespoons **Gefen Olive Oil**
 - 2 tablespoons **Tonnelli Red Wine Vinegar**
 - fresh ground **Gefen Black Pepper** to taste
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Start Cooking

Grill the Salmon

1. Sprinkle black pepper generously on all sides of salmon fillets.
2. Preheat a grill or grill pan to medium-high heat. Add salmon and grill for seven to 10 minutes, depending on the size of your fillets. (If you do not have a grill or grill pan, you can broil the salmon).

Prepare the Salad

1. Divide spinach leaves among four plates. Sprinkle with apples, oranges, almonds, and dried cranberries.
2. Prepare the vinaigrette. Using an immersion blender or whisk, thoroughly combine all ingredients.
3. Drizzle about two tablespoons vinaigrette on each salad. Top with warm or cooled salmon and enjoy.