



#MakeItGAP

RECIPES

GRILLED SALMON WITH MEYER LEMONS AND CREAMY CUCUMBER SALAD

YIELD: 4 Servings

SALMON:

- 4 (6-ounce) skin-on salmon fillets
- 1/2 cup extra virgin olive oil, *plus more for grilling*
- 1 Tbsp. grated Meyer or regular lemon zest
- Juice of 2 Meyer lemons or regular lemons, *plus 1 or 2 Meyer or regular lemons, sliced into 8 thin rounds*
- 1 Tbsp. minced fresh dill
- 1 Tbsp. pink or regular sea salt

CREAMY CUCUMBER SALAD:

- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 Tbsp. fresh Meyer or regular lemon juice, *or to taste*
- 1 tsp. minced fresh dill
- 1 tsp. sea salt
- 1/2 tsp. freshly ground black pepper
- 2 English cucumbers, *peeled in stripes, halved, and cut into 1/4-inch dice*
- 1 Tbsp. minced chives, *for garnish*

PREPARATION:

To prepare the salmon, brush the skin side of the salmon fillets with some olive oil. In a small bowl, combine the 1/2 cup olive oil, lemon zest, lemon juice, dill, and salt. Pour the mixture into a shallow dish and place the fillets skin side up in the dish. Cover and refrigerate for 1 hour.

Meanwhile, prepare the creamy cucumber salad. In a medium bowl, whisk together the mayonnaise, sour cream, lemon juice, dill, salt, and pepper. Fold in the cucumber until completely coated. Taste and adjust the lemon juice or salt. Cover and refrigerate until needed, up to 2 hours.

Prepare a medium-hot grill. Lightly oil the grill grate.

Place the fillets skin side down on the grill and brush them with the marinade. Cover the grill and cook without flipping until the salmon flakes, 10 to 12 minutes. Brush the lemon slices on both sides with oil and grill until marks appear, 1 to 2 minutes per side.

Arrange the fish on individual plates or a serving platter. Place 1 or 2 grilled lemon slices on top of each fillet and dust with chives. Serve with the cucumber salad.

Store leftover salmon and cucumber salad in the refrigerator for up to 2 days.

Recipe adapted from epicurious.com