



GRILLED SALMON WITH ASPARAGUS

PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 14 MINS

INGREDIENTS

4 salmon fillets (6 ounces each)
1 pound asparagus, trimmed
2 tbsp olive oil
Salt & freshly ground
black pepper, to taste

DIRECTIONS

1. Preheat BBQ to 260°C.
2. Brush both the salmon fillets and asparagus with olive oil. Season with salt and pepper.
3. Grill asparagus for about 3-4 minutes on each side or until they have a slight char and are tender-crisp.
4. Place the salmon fillets skin-side down on the grill. Grill for about 6-7 minutes on each side or until the salmon is opaque and flakes easily with a fork.
5. Remove the salmon and asparagus from the grill. Optionally, garnish with lemon slices and dill before serving.