



Simple Salmon Salad with Lemon Honey vinaigrette

2-3 filets of salmon, depending on how many you're serving
1 small bag mini sweet peppers, sliced
1 lemon, sliced
All purpose seasoning such as Cavenders greek seasoning & pepper
Cooking spray

Make a foil packet with salmon, spraying with cooking spray first before placing salmon on foil. Top with pepper, cavenders, sliced lemon and peppers. Coat with cooking spray and seal the foil closed tightly. Cook on top rack of grill or in oven at 425 for 15-20 minutes (depending on how thick the salmon is). To test if salmon is done- thickest part of salmon should flake easily and be opaque in color.

For salad:

4 cups spring greens, spinach, baby kale or arugula
4 cups chopped romaine
½ cup grape tomatoes, chopped
½ bunch of asparagus spears, sliced and roasted
½ red onion, diced and roasted
3 medium carrots, diced and roasted
1 cucumber, diced

For dressing:

- 1 garlic clove
- ½ cup red wine vinegar
- ½ cup extra virgin olive oil
- Juice of 2 lemons
- 1 tablespoon honey
- 1 teaspoon cavenders greek seasoning
- 1 teaspoon pepper
- 2 teaspoons Dijon mustard

Blend all together in blender or with immersion blender. Makes a lot! Store in a tight container in the fridge for up to 5 days.