

Grilled Salmon with Lemon Juice and Herbs

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A succulent and savory salmon dish perfect for warm summer nights. Add this grilled salmon dish to the menu of your next barbecue, and you will be amazed how easy it is to skip the burgers and fries for something heartier and healthier! Salmon fillets are heavily seasoned with fresh herbs and grilled for a main course that is bursting with flavors!

Ingredients:

1 lb fresh salmon fillets
1 minced garlic clove
1/4 cup of fresh cilantro, finely chopped
1/4 cup of fresh oregano, finely chopped
1/4 cup of green onion, finely chopped
2 tablespoon of lemon juice
1 tablespoon of olive oil
1/4 teaspoon of pepper

Directions:

1. In small bowl combine spices, garlic, lemon juice, olive oil, and pepper. Combine all ingredients and set aside.
2. Remove skin from salmon fillets. Gently rub oil and spices onto both sides of the salmon, making sure each fillet is heavily coated with the mixture.
3. Grill salmon fillets over a medium flame for about 5 minutes on each side. Serve immediately.

Serve alongside grilled vegetables or couscous.

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