SERVES
2

PREP TIME
15 MINS

COOK TIME
15 MINS

GRILLED SALMON SALAD WITH CREAMY CILANTRO LIME DRESSING

INGREDIENTS

Creamy Cilantro Lime Dressing

- 1/3 cup olive oil
- 1/4 cup lime juice, more to taste
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- 1/4 cup lime juice, more to taste
- 1/2 cup mayo
- 1/2 teaspoon salt
- 2 garlic cloves
- 1/2 a jalapeno, sliced (more for more heat)
- 1/2 teaspoon honey, more to taste
- 1/2 cup cilantro, packed (tender stems OK)

Grilled Salmon Salad

- 4 x 4-6 ounce pieces of salmon (or sub steelhead or ocean trout)
- 1/2 teaspoon salt
- 1/2 teaspoon chili powder
- 1/2 teaspoon cumin
- 5 ounces O Organics® baby arugula
- 3 Turkish cucumbers, sliced, salted
- 1/4 cup red onion, thinly sliced
- 1 cup cherry or grape tomatoes, sliced in half
- 2 avocados, sliced
- 1/3 cup toasted pumpkin seeds
- 1/3 cup cotija cheese, crumbled
- cilantro leaves for garnish

METHOD

1. Preheat the grill to med-high heat.
2. Make the Dressing: Place all ingredients except the cilantro in a blender, and blend until smooth, scraping down sides as needed. Add the cilantro and blend again. Taste, and adjust jalapeno, honey, and lime to your taste.
3. Grill: Brush each piece of salmon with olive oil, then lightly season each side with salt, chili powder and cumin. Place the salmon on a greased, hot grill. Check after 2-3 minutes for grill marks, then turn. Continue grilling for a few more minutes, to medium (or your preferred doneness), and turn the heat off.
4. In a large mixing bowl, toss arugula, cucumber, and onions with a little dressing (you won't need all) then fold in the avocado, tomatoes, half the pumpkin seeds, and half the Cotija cheese. Taste and add salt if needed.
5. Place on a serving platter or in a big wide serving bowl (or divide among four plates), and top with the salmon.
6. Sprinkle with remaining pumpkin seeds, Cotija cheese, and cilantro leaves. Serve immediately.

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