

GRILLED SALMON WITH ZUCCHINI-TOMATO SALSA

ingredients:

GRILLED SALMON:

- 1-½ pounds salmon fillet, skin on
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon chili powder
- ¼ teaspoon cayenne pepper
- ¼ teaspoon sea salt

GRILLED ZUCCHINI TOMATO SALSA:

- 1 medium zucchini grilled and chopped
- 1 medium yellow squash grilled and chopped
- 1-½ cups cherry tomatoes, quartered
- 1 jalapeño, seeded and chopped
- 1 clove large garlic, minced
- 1/4 cup red onion, finely chopped
- 4 large mint leaves, finely chopped
- 3 tablespoons lime juice
- 2 tablespoons olive oil
- 2 teaspoons agave nectar
- sea salt

directions:

FOR THE SALSA:

1. Clean grill thoroughly and coat or spray the grill with cooking oil. Preheat the grill to medium-high (400 to 450 degrees F°).
2. Combine the salsa ingredients (except zucchini and squash) in a medium size bowl and set aside.
3. Grill the zucchini and yellow squash. To do so, cut the zucchini into long 1/4 to 1/2-inch thick rounds, lightly coat with olive oil, and sprinkle with salt and pepper. Place zucchini and squash on the grill and cook until grill marks appear on both sides. Transfer to a cutting board and chop when cool enough to handle.
4. Transfer the chopped grilled zucchini and yellow squash to salsa mixture and toss until well-combined.

FOR THE SALMON:

1. Combine the seasoning and salt in a small bowl until well-combined. Drizzle the fish with olive oil and use your hands to gently coat the full surface of the flesh. Sprinkle the seasoning blend over the fish.
2. Place the salmon fillet on the preheated grill skin side down and cover. Cook for 3 to 6 minutes, or until the skin is super crispy and fish is opaque. Carefully flip and cook an additional 2 to 4 minutes, or until salmon reaches desired savoriness.
3. Transfer salmon to a platter and serve with grilled zucchini salsa. Enjoy!

