

SPICED GRILLED SALMON WITH HEARTS OF PALM SALAD

INGREDIENTS

- 1/4 cup extra-virgin olive oil
- Juice of 2 lemons or limes
- 2 large cloves garlic - minced
- 2 large shallots - minced
- 1 tsp. ground cumin
- 1 tsp. cayenne pepper
- Kosher salt
- 1/2 bunch cilantro - roughly chopped
- 4 6-ounce center-cut salmon fillets - skin removed
- 1 14-ounce can hearts of palm - cut into 1-inch pieces
- 1 pint cherry or grape tomatoes - halved
- Vegetable oil, for brushing
- 2 cups mixed salad greens



PREPARATION

1. Preheat grill to medium high heat.
2. In a large bowl, whisk 2 tbsp. olive oil, 1 lemon juice, garlic, shallots, cumin, cayenne, 1 tsp. salt and half of the cilantro. Add the salmon fillet and coat well. Allow to marinate for 15 minutes at room temperature.
3. Meanwhile, toss the hearts of palm and tomatoes in a bowl with the remaining olive oil, remaining lemon juice, and rest of the cilantro. Season with salt.
4. Brush the grill with vegetable oil.
5. Grill the salmon, round side down, until marks appear on the bottom, for about 4 minutes. Turn and continue grilling until marks appear on the other side and cooked through, for 2 to 3 more minutes.
6. Divide the salmon among plates.
7. Serve with the greens and hearts of palm salad. Drizzle the juices from the salad over the greens.
8. Enjoy!

