

# Salmon Salad

Servings: 4

RECIPE BOX

## INGREDIENTS

3 TBSP RED WINE VINEGAR  
1 TBSP CAPERS, RINSED & CHOPPED  
1/4 TSP GROUND PEPPER  
3 TBSP EVOO  
2 THICK SLICES, DAY-OLD WHOLE GRAIN BREAD, CUT INTO 1-INCH CUBES  
2 LARGE TOMATOES, CUT INTO 1 IN PIECES  
1 MED CUCUMBER, PEELED, CUT INTO 1 IN PIECES  
1/4 CUP THINLY SLICED RED ONION  
1/4 CUP THINLY SLICED FRESH BASIL  
1 POUND WILD CAUGHT SALMON  
1/2 TSP KOSHER SALT



## DIRECTIONS:

**STEP 1:** Preheat grill on high.

**STEP 2:** Whisk olives, vinegar, capers and 1/8 tsp pepper in a large bowl. Slowly whisk in oil until combined. Add bread, tomatoes, cucumber, onion and basil.

**STEP 3:** Oil the grill rack. Season both sides of salmon with salt and the remaining 1/8 tsp pepper. Grill until cooked through, 4-5 minutes per side.

**STEP 4:** Divide the salad among 4 plates and top each with a piece of salmon.

**GF** This recipe is gluten free as written.

**V** Use chickpeas rather than salmon.

Nutrition per Serving: Calories 320, Total Fat 18g Carbs 14g, Protein 26g, Fiber 4g. Sugars 4g.

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