

Featured Recipe



Warm Salmon & Asparagus Salad with Simple Pesto



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recipes with sass!

WARM SALMON & ASPARAGUS SALAD WITH SIMPLE PESTO

SERVES

2

Fixings

- ★ 2 (4-oz) portions of wild salmon
- ★ 1 bunch asparagus, woody ends trimmed off
- ★ 2 tbsp. avocado oil
- ★ 4 c. mesclun greens and/or arugula
- ★ 1 tbsp. freshly squeezed lemon juice
- ★ Celtic sea salt
- ★ 1 large bunch basil, washed with leaves pulled from hard stalks
- ★ 1 garlic clove
- ★ ⅓ c. plus 2 tbsp. extra virgin olive oil

Pesto Prep

1. Place basil and garlic in a food processor or blender and process on medium speed while drizzling in olive oil until you reach a thick yet drizzle-able consistency.
2. Season with salt, to taste.

Salad Prep

1. Light your grill or start your broiler.
2. Brush each piece of salmon and asparagus with the 2 tbsp. avocado oil and season with salt.
3. Grill/broil the asparagus for 2 minutes each side.
4. Grill/broil the salmon for about 3 minutes each side.
5. Meanwhile, prepare the salad by placing greens in a bowl and tossing with 2 tbsp. of the olive oil, the lemon juice, and salt to taste. Place the greens on two plates.
6. Arrange the asparagus artfully on one side and the salmon on the other and then drizzle 1 tbsp. of pesto over the top of each piece of salmon. Serve while the salmon is still warm.