

# Grilled Salmon with Tomato- Basil Salad

Judy Kim Jul 14, 2016

*Fill up on fresh fish and low-carb sides.*

*Yields: 4 Servings*

*Prep Time: 10 Mins*

*Total Time: 25 Mins*

## INGREDIENTS

1. 1 pt. cherry tomatoes, halved
2. 1 clove garlic, grated
3. kosher salt
4. Freshly ground black pepper
5. 2 tbsp. extra-virgin olive oil, plus more for drizzling
6. 4 salmon steaks (1 1/2" to 2" thick)
7. 3 green zucchini, thinly sliced on mandoline
8. 3 yellow zucchini, thinly sliced on mandoline
9. 1 eggplant, thinly sliced on mandoline
10. 1/4 c. chopped fresh basil

## DIRECTIONS

1. Preheat grill on medium-high. In a medium mixing bowl toss together cherry tomatoes, garlic, salt, pepper, and olive oil. Set aside.
2. On a rimmed sheet pan season salmon, zucchini and eggplant with salt and pepper; drizzle with olive oil.
3. Place salmon on grill and cook 4 to 5 minutes per side depending on thickness. Place zucchini and eggplant on grill without overlapping; cook 1 to 2 minutes per side. Place salmon and vegetables on a clean sheet pan after cooking.
4. Serve salmon on bed of grilled vegetables. Mix basil with tomato salad and pour over the salmon steaks. Serve immediately.



Photo by Judy Kim

**delish**