

Foil Pack Grilled Salmon with Lemony Asparagus

Grilling fish can be a totally daunting process. Worrying about cooking it correctly and not tearing apart the delicate fillets can bring unnecessary stress to your cookout. With addition of asparagus, these foil packs make grilling a salmon dinner a breeze. Cooking the packs over high heat will help to sear the fish while generating enough steam to fully cook the salmon and the asparagus. Your salmon will cook slightly faster if your pieces are thinner, but you can check for doneness by piercing a sharp knife into the fish in the foil. If the fish is flaking and light pink then you'll know your salmon is done.

Yields: 4 Servings

Prep Time: 10 Mins

Total Time: 20 Mins

INGREDIENTS

1. 20 asparagus spears, trimmed
2. 4 6-oz. skin-on salmon fillets
3. 4 tbsp. butter, divided
4. 2 lemons, sliced
5. kosher salt
6. Freshly ground black pepper
7. Torn fresh dill, for garnish

DIRECTIONS

1. Lay two pieces of foil on a flat surface. Place five spears of asparagus on foil and top with a fillet of salmon, 1 tablespoon butter, and two slices lemon. Loosely wrap, then repeat with remaining ingredients until you have four packets total.
2. Heat grill on high. Add foil packets to grill and grill until salmon is cooked through and asparagus is tender, about 10 minutes.
3. Garnish with dill and serve.



Photo by Ethan Calabrese

delish