

Grilled Salmon with Asparagus

25–30 Min

Ingredients 2 Portions

= Kotányi Produkte

450 g	Salmon fillets with skin (2 pieces)
300 g	Thick asparagus
0.5 tsp	Grill Smoked Seasoning Mix
0.5 tsp	Grill Vegetables Seasoning Mix
20 ml	Olive oil
	Lemon, for serving

Preparation

1. Pat the salmon fillets dry with a paper towel and brush with half the olive oil. Season with Grill Smoked seasoning on both sides.
2. Trim the woody ends off the asparagus. Brush with olive oil and season with Grill Vegetables seasoning.
3. Heat a grill (outdoor, electric, or grill pan) to medium-high. Place the salmon skin-side down and grill for about 5 minutes until the skin is crisp and releases easily. Flip and grill another 3–5 minutes, depending on thickness.
4. Add the asparagus to the grill and cook for a few minutes, turning occasionally, until charred but still crisp. Serve immediately with a squeeze of lemon juice.