



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

Grilled Salmon with Asparagus

🕒 25–30 Min ❤️ ❤️ ❤️

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.

