

Salmon on Citrus Fruits

15—30 Min

Ingredients 2 Portions

= Kotányi Produkte

400 g	Salmon filet
3 pc.	Citrus fruit (Limes, oranges, lemons,..)
1 tbsp.	Grill Seafood

Preparation

1. Cut the citrus fruit into slices about 5 mm thick.
2. Divide the salmon into two equal pieces and season with the Grill Seafood seasoning mix.
3. Place a bed of the citrus slices on the grill grate and place the fish on it with the skin side up. Now grill for about 10 minutes with the lid closed.