



# Salmon on Citrus Fruits

🕒 15–30 Min   

## 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.

## Ingredients 2 Portions

♦ = Kotányi Produkte

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

