

BBQ SALMON with SUN-DRIED TOMATO SALSA

INGREDIENTS

- 1kg boneless, skinless salmon fillet
- 2 tbsp lemon juice
- 2 tbsp chopped fresh herbs
- Pepper to taste
- Sun-dried tomato salsa
- 1/2 cup sun-dried tomatoes
- 1/2 cup chopped black olives
- 2 cloves garlic
- 1 tbsp chopped fresh basil
- 1 tbsp balsamic vinegar

METHOD

1. Place salmon on foil. Sprinkle with lemon juice, herbs, and pepper. Enclose with foil. Place on grill and close lid.
 2. Grill for 8 to 12 minutes or until white juices just begin to appear.
-
1. For Sun-dried Tomato Salsa:
Chop tomatoes, olives, garlic and basil by hand or in a food processor until chunky. Stir in balsamic vinegar. Makes about 3/4 cup.
 2. Remove salmon from grill, unwrap, slide onto serving platter and serve with the salsa.

	Per Serving	Per 100g
Energy	1549kJ	609kJ
Protein	42g	17g
Fat – Total	16g	6g
- Saturated	3g	1g
Carbohydrate - Total	13g	5g
- Sugars	12g	5g
Sodium	208mg	82mg

**BIG
RED
BBQ**

Supporting Kidney Health Australia

K[®]
**KIDNEY
HEALTH
AUSTRALIA**