

Grilled Salmon with Lemon & Fennel

Ingredients

2 lbs Salmon Fillet
1 large or 2 small cedar planks
1 fennel bulb, thinly sliced
1 lemon, thinly sliced
1 tbsp olive oil
Kosher salt & black pepper

Directions

Soak the cedar planks in water for 30 minutes. Heat grill to medium. In a medium bowl, toss the fennel and lemon with the oil. Place the salmon on the plank, season with 1 1/2 tsp salt and 1/2 tsp pepper, and top with the sliced lemon and fennel mixture.

Place the plank on the grill, close the lid and cook until fish is cooked through, about 20 minutes.

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