

Lemon Herb Salmon Salad

Ingredients

- 1 lb Salmon fillet
- 1 tbsp Old Bay with Lemon & Herb Seasoning
- 1/2 cup Lemon Butter Dill Seafood Sauce
- 2 tbsp parmesan cheese
- 2 tbsp plain yogurt
- 6 cups romaine lettuce
- 1 cup cherry or grape tomatoes
- 1 cucumber, sliced

Directions

Sprinkle Old Bay seasoning evenly over one side of salmon fillets.

Broil 5-6 minutes per side or until fish flakes evenly with a fork.

Dressing: Mix seafood sauce, parmesan, and yogurt. Set aside.

Toss lettuce with tomatoes and cucumbers. Divide salad among serving plates. Top each with salmon. Serve with dressing and garnish with croutons and parmesan if desired.

Recipe From: www.OldBay.com

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