



Easy Prep! Grilled Salmon Caesar Salad

with Tomatoes & Ciabatta

This version of the recipe is customized with salmon. No grill? See cooking tip.



ca. 20min



2 Servings

What we send

- 1 romaine heart
- 1 plum tomato
- ¾ oz Parmesan ⁷
- 1 lemon
- 3 (1 oz) mayonnaise ^{3,6}
- 1½ oz Worcestershire sauce ⁴
- 10 oz pkg salmon fillets ⁴
- 1 ciabatta roll ¹

What you need

- garlic
- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- grill or grill pan

Cooking tip

No grill? Cook salmon, skin side down, in a medium skillet over medium heat with 1 tablespoon oil. Cook, pressing down occasionally, for 5 minutes. Flip and cook until medium, 1 minute more.

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 56g, Carbs 28g, Protein 38g



1. Prep ingredients

Finely chop **2 teaspoons garlic**. Cut **lettuce** in half lengthwise, keeping leaves intact at the core. Cut **tomato** into ½-inch pieces. Finely grate **Parmesan**.

Finely grate **½ teaspoon lemon zest** and squeeze **1 teaspoon juice** into a small bowl. Cut remaining lemon into wedges.



4. Grill lettuce & bread

Split **ciabatta roll**. Drizzle **oil** over **lettuce** and cut sides of roll. Season with a **pinch each of salt and pepper**. Add to grill and cook until just charred, 1-2 minutes. Cut or tear rolls into cubes.



2. Make dressing

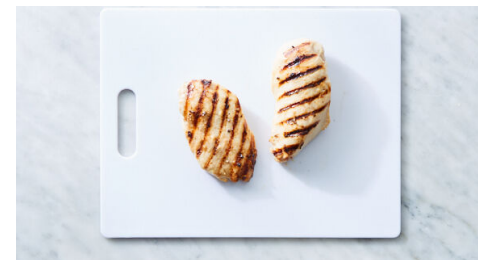
To bowl with **lemon zest and juice**, add **chopped garlic**, **all of the mayo**, and **1 teaspoon Worcestershire**; whisk to combine. Season to taste with **salt and pepper**.



5. Assemble

To **remaining dressing**, stir in **half of the Parmesan** and **2 tablespoons water**.

Plate **lettuce** alongside **tomatoes** and **bread**. Place **salmon** alongside. Drizzle **dressing** over top and garnish with **remaining Parmesan** and **lemon wedges**.



3. Grill salmon

Preheat grill or grill pan over high. Pat **salmon** dry. Brush each side with a **thin layer of dressing** (about ½ teaspoon per side). Add **salmon** to grill or grill pan, skin-side down. Press down lightly on each fillet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook, about 1 minute more. Transfer to cutting board to rest.



6. Serve

Enjoy!