

Grilled Salmon with Farro Salad & Lemon Vinaigrette

Ingredients:

4 lemons

Salmon steak

Salt and pepper, to taste

2 tablespoon olive oil

1 zucchini, small cubes

½ cup cherry tomatoes, halved

2 carrots, diced

1 cup cooked farro

1 teaspoon oregano

1 teaspoon lemon zest

Directions:

- Slice all lemons to ½ inch thick.
- Lightly season salmon steak with salt and pepper.
- Place 3 lemon slices on medium high grill and place salmon steak on top. Close lid and cook 4 minutes.
- Turn salmon over and cook another 4-5 minutes until almost opaque.
- Sautee the zucchini with some garlic in 1 tablespoon olive oil. Let cool.
- Toss the cooked farro, zucchini, tomatoes, carrots and oregano together with 1 tablespoon olive oil, ½ teaspoon lemon zest, and juice from half of a fresh lemon.
- Grill the remaining lemons until charred and squeeze the juice into bowl. Add remaining zest.
- Place salmon steak and farro salad on plate and drizzle lemon sauce over fish.

