

Wild Salmon with Summer Salad

Wild Caught Alaska Salmon

1. Sprinkle Salmon with the spices included in the in the box.
2. Sprinkle Salmon with salt.
3. Heat 1 tablespoon of olive oil and 1 tablespoon of butter in a pan and cook the salmon for about 4 minutes on both sides

Green Salad

Wash salad greens

Chop up the candied nuts and add them to the salad.

Toss with strawberry vinaigrette

Plate

Add you salmon to a plate and add some of your salad to the side. Enjoy!!