

Salmon with Strawberry Ssummer Salad

Wild Caught Alaska Salmon

1. Sprinkle Salmon with salt and pepper.
2. Then 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

Toss the greens with the strawberry vinaigrette. Top with the cranberries.

Plate

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