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Prevent and Protect
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GRILLED KING SALMON WITH TOMATO-PEACH SALSA

COOKING LIGHT - JULY 2011

Makes 4 servings

- 1 cup chopped peeled peach
- $\frac{3}{4}$ cup quartered cherry tomatoes
- $\frac{1}{4}$ cup thinly vertically sliced red onion
- 3 tablespoons small fresh mint leaves
- 3 tablespoons small fresh basil leaves
- 2 tablespoons fresh lime juice
- 1 tablespoons extra-virgin olive oil
- 1 tablespoon honey
- 1 jalapeno pepper, thinly sliced (optional)
- 1 teaspoon kosher salt, divided
- 4 (6-oz) wild Alaskan king salmon fillets
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- Cooking spray

- Preheat grill to high heat.
- Combine first 8 ingredients in a bowl; add jalapeno, if desired.
- Sprinkle mixture with $\frac{1}{4}$ teaspoon salt; toss gently. Sprinkle fillets evenly with remaining $\frac{3}{4}$ teaspoon salt and black pepper. Place the fillets on a grill rack coated with cooking spray, and grill for 10 minutes or until desired degree of doneness, turning after 5 minutes.
- Serve with salsa.