

Simply Delicious Grilled Salmon



PREP TIME
15 minutes

COOK TIME
20 minutes

READY IN
45 minutes



SERVINGS
6-8

OCEAN FOREST
INGREDIENTS
Salmon

Ingredients

1 side of King salmon
1-2 Tbsp olive oil
salt & pepper

Steps

- Filet salmon, debone and pat dry.
- Line the grill with tin foil and bring the grill to medium heat.
- Spray the tin foil with olive oil or non-stick cooking spray. Place salmon on a foil-lined grill. Spray or drizzle with olive oil. Salt and pepper to taste.
- Grill until salmon flakes with a fork at the thickest spot, about 20- 30 minutes. The grilling time will depend greatly on the size of your filet.
- Serve over a bed of greens or straight to the plate.

Notes

Who knew grilling salmon could be so easy? It is simply delicious, no frills! King salmon is an exceptional fish, rich in flavor so this requires little to no seasoning.

FOREST FRESH ALASKA