

Citrus Salmon

A great simple recipe to really bring out the flavours of your fresh New Zealand salmon, by adding a tasty, tangy balsamic and citrus drizzle.

Ready in: 2 hours 10 minutes

Serves: 4



Ingredients

- 1 tbsp finely chopped fresh dill
- 2 cloves garlic, crushed
- 2 tbsp olive oil
- 50 ml lime juice
- 100 ml lemon juice
- 100 ml orange juice
- freshly ground pepper and sea salt
- 4 x 200g salmon fillets, skin-on
- 2 small lemons
- 2 medium oranges
- 1 lime
- 250 g red grape tomatoes
- 2 tbsp balsamic vinegar
- 100 g mesclun (mixed lettuce)



Preparation method:

1. Combine dill, garlic, half of the oil and lime, lemon and orange juices in a small bowl.
2. Season to taste.
3. Place salmon in a shallow non-metallic container and pour over the dill mixture.
4. Cover and refrigerate for 2 hours.
5. Meanwhile, segment lemon, orange and lime over a bowl to collect all of the juices.
6. Stir in the tomatoes, balsamic and remaining oil.
7. Place drained salmon fillets, skin-side down, on a heated barbecue or grill pan.
8. Cook, covered, for 3 minutes each side or until the skin is crisp and salmon is cooked as desired.
9. Serve salmon on lettuce leaves and topped with citrus and tomato mixture.
10. Drizzle with extra balsamic and serve with crusty bread, if desired.