

GRILLED COHO SALMON WITH GARLIC AND ROSEMARY

Ingredients:

- 2 Wild Coho Salmon fillets
- 3 tbsp Meyer Lemon Olive Oil
- 2 garlic cloves, minced
- 1 tsp fresh rosemary, chopped
- Salt and black pepper, to taste
- Lemon slices, for garnish

Instructions:

- Preheat the grill to medium-high heat.
- In a small bowl, mix Meyer Lemon Olive Oil, garlic, rosemary, salt, and pepper.
- Brush the mixture generously over the salmon fillets.
- Grill the salmon, skin-side down, for 4-5 minutes, then flip and cook for another 2-3 minutes, or until done.
- Garnish with lemon slices and serve with grilled veggies or a fresh salad for a summery dish.

