



Grilled Salmon with Herbs & Miracle Spread

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Ingredients

- 1 3 LB. salmon filet
- 2 tablespoons RRP seafood rub
- 1 sliced lemon
- ½ cup miracle whip dressing
- 1 tsp Dijon mustard
- Dill sprig

Directions

Coat a generous piece of foil with olive oil or spray

Cover the salmon filet with the seafood rub

Mix the miracle whip and Dijon mustard and spread carefully over the rub to coat the salmon

Lay the lemon slices and dill sprig over the salmon

Seal the foil on all sides and cook on a medium heat grill

Cooking time will range from 20-25 minutes depending on the thickness of the filet

Open the foil, slice and serve with rice, or risotto and a salad.

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