



**Salmon Caesar Salad**



# Salmon Caesar Salad

Serves 4

## Ingredients

- Four 4 oz. salmon filets
- 1 tablespoon olive oil
- 2-3 cloves fresh garlic, crushed
- 2 tablespoons fresh lemon juice, divided
- 1 large head of romaine lettuce
- 4 tablespoons Caesar dressing
- ½ cup grated Parmesan cheese, plus extra for garnish
- 1 cup croutons

## Directions

1. If using frozen salmon filets, thaw overnight in the refrigerator. Or, to defrost quickly, run filets under cool running water or use the microwave defroster. Pat dry.
2. In a small bowl, combine olive oil, crushed garlic and 1 tablespoon lemon juice. Spread on the salmon filets and place on a baking sheet greased with non-stick cooking spray.
3. Bake at 350° for 15-25 minutes, until fish flakes and flesh is opaque.
4. While fish is baking, wash and chop lettuce. In a large bowl, combine lettuce, 1 tablespoon lemon juice and Caesar dressing. Toss well. Stir in parmesan cheese and croutons. Toss again and divide among four plates.
5. Flake salmon with a fork and place salmon pieces on top of salad. Garnish with extra parmesan and freshly ground pepper, as desired.