

# GRILLED CITRUS SALMON & ASPARAGUS

---

## INGREDIENTS:

- 2 skinless salmon fillets
- ¼ cup olive oil
- Salt, to taste
- Pepper, to taste
- 1 lemon, juiced, plus 2, sliced
- 2 cloves garlic, minced
- 3 sprigs fresh rosemary
- 1 sprig fresh thyme
- 1 lb asparagus
- Finely chopped fresh parsley, for garnish

## DIRECTIONS:

1. In a resealable bag or dish, combine the salmon, olive oil, salt, pepper, lemon juice, garlic, one rosemary sprig, and the thyme. Seal the bag and massage lightly to coat the salmon in the marinade, then refrigerate for 1 hour.
2. Preheat half of the grill to medium-high heat for indirect grilling.
3. Bend each piece of asparagus until the woody end snaps off, then discard.
4. Brush the grill grates with olive oil, then arrange lemon slices over indirect heat (the side of the grill where the burners are not on).
5. Lay the salmon on top of the lemon slices and top each fillet with a sprig of rosemary. Close the lid and grill for 20 minutes.
6. Place the asparagus spears on the grill and brush with olive oil. Grill for 5 minutes.
7. Garnish the salmon with parsley and serve with the asparagus and grilled lemon slices.