

CUBAN-STYLE GRILLED SALMON



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
432050	Primo Gusto® Extra Virgin Olive Oil	½ cup
677558	Lemons, juiced	2
644650	Garlic Cloves, minced	2
808200	Shallots, minced	2
273945	Trade East® Ground Cumin	1 tsp.
225088	Trade East® Ground Cayenne	1 tsp.
424307	Kosher Salt	To taste
673652	Cilantro, roughly chopped	½ bunch
680371	GFS® Salmon Fillets	4
269891	Artichoke Hearts, quartered	1 can
184750	Grape Tomatoes, halved	1 pint
292702	GFS Vegetable Oil	As needed
827421	Ready-Set-Serve® Spring Mix	2 cups

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Preheat grill to medium-high. In a large bowl, whisk 2 tablespoons olive oil, the juice from 1 lemon, garlic, shallots, cumin, cayenne, 1 teaspoon of salt, and half of the cilantro. Add the salmon and coat. Let marinate for 15 minutes at room temperature. In another bowl, toss the artichoke hearts, and tomatoes with 2 tablespoons of olive oil, the juice of 1 lemon, and the other half of the cilantro. Season with salt. Brush the grill with vegetable oil. Grill the salmon, round side down, until marked on the bottom, about 4 minutes. Turn and continue grilling until marked on the other side and cooked through, about 2-3 more minutes. CCP: Final internal cooking temperature must reach a minimum of 145°F, held for a minimum of 15 seconds. Plate and serve with the spring mix, artichoke hearts, and a drizzle of the salad over the greens. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.