

Grilled Salmon with Asparagus

A delicious and healthy main dish that can be cooked in minutes. Fresh salmon is marinated with herbs and spices, and then grilled to perfection with asparagus and cherry tomatoes.



Main Dish

25 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 2 salmon fillets
- 2 tablespoons olive oil
- 2 cloves of garlic, minced
- 2 teaspoons dried oregano
- 2 teaspoons dried basil
- Salt and pepper to taste
- 8-10 asparagus spears
- 8-10 cherry tomatoes

Steps

- 1 In a bowl, mix together olive oil, garlic, oregano, basil, salt and pepper. Add salmon fillets and coat them evenly with the marinade.
- 2 Preheat the grill to medium-high heat.
- 3 Thread the salmon, asparagus, and cherry tomatoes onto skewers.
- 4 Place the skewers on the grill and cook for about 4-5 minutes per side, until the salmon is cooked through and the vegetables are lightly charred.
- 5 Serve with lemon wedges.