

## **Blueberry Salmon Summer Salad**

Hazel Blue Acres – Silvana, WA

- Salmon: 1 ½ lbs. sockeye salmon  
Sea salt & freshly ground black pepper to taste  
1 Tbls. Lemon juice  
1 Tbls. Olive oil  
2 cloves garlic, pressed
- Salad: 1 large head romaine lettuce, chopped  
1 English cucumber, thinly sliced  
1 avocado, thinly sliced  
1 cup fresh blueberries  
4 oz. crumbled feta cheese  
¼ cup toasted hazelnuts (toast at 350 deg. For 15 min)
- Dressing: ½ cup fresh blueberries  
¼ cup balsamic vinegar  
2 fresh garlic cloves, pressed or minced  
2 Tablespoons honey  
Sea salt & pepper to taste  
¼ cup extra-virgin olive oil

1. Cut salmon into desired portions & season by brushing on a mixture of sea salt, pepper, lemon juice, olive oil & garlic.
2. Bake salmon on a baking sheet or on a pan lined with foil or parchment in a 375 degree oven for approximately 13 minutes depending on your oven!
3. Remove salmon from the sheet with a spatula, carefully separating portions from the skin.
4. Allow the salmon to cool slightly and then cut the portions into small slices if desired.
5. Place the dressing ingredients into a food processor or blender & pulse until smooth.
6. Prepare the lettuce, veggies, berries, nuts & feta for the salad and add them to a large salad bowl.
7. Top with salmon & drizzle with dressing.
8. When you are ready to serve, toss to combine. Enjoy!

Source: CleanFoodCrush.com (with variations!)