

Grilled Marinated Wild Atlantic Salmon

1 Dinner's Ready Marinated Wild Atlantic Salmon

Prepare grill to cook.

Generously spray cooking surface of grill with non-stick spray.

Place the salmon on the grill and cook 4 minutes. Rotate salmon 90° to create hash marks and continue to cook for another 4 minutes. Turn salmon over and cook 4 minutes on second side. Rotate 90° and continue to cook until internal temperature reaches 145° and salmon starts to flake.



Serving Suggestions:

Grilled Salmon Sandwich
Grilled Salmon Salad

Suggested Side Dishes:

Dinner's Ready Twice Baked Potato
Dinner's Ready Spring Vegetable Mix
Dinner's Ready Dinner Salad
Dinner's Ready Garlicky Green Beans
Dinner's Ready Broccoli with Cheese Sauce
Dinner's Ready Grilled Vegetables
Dinner's Ready Yeast and/or Wheat Dinner Rolls
Dinner's Ready Parmesan Roasted Vegetables