



Grilled Salmon and Bowties on a Bed of Arugula with Lemon Vinaigrette

Vinaigrette Ingredients:

- 4 Lemons, zested and juiced
- 1/3 cup extra virgin olive oil
- 1 T. Lemon Pepper (I used Florida Seasoning Pepper from Penzey's)
- 1 T. Agave Nectar
- 1 pinch of kosher salt

Place all ingredients in a bowl with a lid and shake. Use half of the marinade to cover the salmon and reserve the other half for later

Remaining Ingredients:

- 2-4 fresh salmon fillets, I used wild caught Sockeye Salmon
- 4 cups of fresh Arugula or Spinach
- 1 cup grape tomatoes, halved
- 1 cup frozen edamame
- 1 avocado, diced
- 8 oz. mini bowtie pasta (Barilla is the brand I use)

Directions:

Marinate fish in half of the vinaigrette for at least 30 minutes, but no longer than 2 hours.

While fish is grilling, bring water to a boil and cook pasta according to directions. The last 2 minutes of cooking add the frozen edamame and then drain together, mix with remaining vinaigrette. Set aside.

Place arugula, tomatoes, and avocado on plates. Top with edamame/pasta blend and lay grilled fish on top.