



Grilled Salmon Fillet with Lemon Fennel Relish

By Tom Douglas

Ingredients

For each serving:

A six-ounce salmon fillet, seasoned with salt and pepper, brushed with olive oil

For the lemon fennel-relish:

½ cup minced fennel bulb- make a nice, small, even mince
½ cup rough chopped fennel fronds
¼ cup minced sundried tomatoes- about the same size as the fennel bulb
Zest of ½ lemon- remove zest with a peeler (no with pith), then use a sharp knife to thinly julienne
1 tablespoon cider vinegar
2 tablespoons extra virgin olive oil
Salt and pepper to taste

Instructions

For the lemon fennel-relish:

Place all ingredients in a bowl and stir to combine. Season to taste with salt and pepper.

For the salmon fillets:

Grill until just done. Transfer to a plate. Top with lemon fennel-relish.