

# Mediterranean Salmon Salad

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**Yield:** 6 Servings     **Author:** Lauren

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PREP TIME: 10 MIN

COOK TIME: 20 MIN

TOTAL TIME: 30 MIN

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*Mediterranean favorites like, feta, kalamata olives, cucumber, and peppers topped with delicious grilled salmon*

## INGREDIENTS:

- 2 lbs Salmon
- 2 Cucumbers
- 1 Red Onion
- 1 Red Pepper
- 2 cup Cherry Tomatoes
- 8 oz Fat Free Feta Cheese
- 30 Kalamata Olives
- 1 Avocado
- 12 cups Spring Salad Mix
- 1/2 cup Walden Farms Italian Dressing
- 1 tsp Paprika
- 1 tsp Garlic Powder
- 1 tsp Cumin
- 1 tsp Rosemary

## INSTRUCTIONS:

1. Heat the Grill to 350 degrees
2. Chop the cucumber, onion, pepper, cherry tomatoes, and kalamata olives and place in large mixing bowl

3. Add in the Feta cheese and mix the veggies together
4. Season the salmon with the paprika, garlic powder, cumin, and rosemary and place on the grill and cook for 8 minutes, flip the salmon, and cook for 4 more minutes or until the salmon is cooked through
5. Place two cups of spring salad mix in each bowl and divide the veggie mix between the bowls
6. Cut up the avocado and divide it between the 6 bowls and drizzle the Italian dressing over the top
7. Flake the salmon and add to the bowls, Serve, and Enjoy!