

Grilled Salmon Salad with Raspberry Vinaigrette Dressing



1. 1 cup fresh raspberries, divided.
2. 3 tablespoons white wine vinegar.
3. 1 teaspoon Dijon mustard.
4. 1 medium shallot, minced.
5. 2 tbsp honey.
6. 1/2 cup flax oil.
7. 1 package mixed baby greens.
8. 4 (5-6 ounce) salmon fillets.
9. 2 tsp salt, pinch of pepper
10. Toss salad in 2 tbsp of oil, vinegar and pinch of salt and pepper.
11. top with goat's cheese

Directions

To make the vinaigrette, combine 1/2 cup raspberries with vinegar and mustard in a mixing bowl and mash with a fork. Stir in shallot and honey. Add flaxseed oil in a slow stream, whisking constantly. Season to taste with salt and pepper. Adjust honey level if necessary. Set dressing aside. To grill the salmon, heat the grill or grill pan to medium-high. Brush salmon with oil and season with salt and pepper. Grill in tinfoil envelope until nicely browned and just cooked through, about 6-8 minutes, depending on thickness. Combine greens and remaining raspberries in a salad bowl. Toss with 2 tbsp of oil, vinegar, salt and pepper to lightly coat. Divide salad evenly between four plates, top with salmon and drizzle with dressing to serve. Top with Goat's Cheese. Enjoy!