



## The Perfect 15-Minute Grilled Salmon

**SERVINGS** 4



**PREP TIME** 5 min

**COOK TIME** 10 min

### DIRECTIONS

1. Rub each piece of salmon with olive oil and sprinkle with house seasoning, to taste (I use about 1 teaspoon of olive oil and ¼ teaspoon of seasoning per piece).
2. Heat coals, gas grill, or grill pan to medium heat. Place salmon on the grill. Cover and grill over medium heat for about 5 minutes per side (maybe a few more minutes, depending on the thickness of your fish). The salmon is done when it flakes easily with a fork.

### INGREDIENTS

- 1– 1 ½ lbs. salmon fillet, cut into 4 pieces
- Olive oil
- ¼ c. garlic powder
- ¼ c. kosher salt
- ¼ c. dried parsley
- ¼ c. dried minced onion
- ¼ c. dried basil

For a pinch of

*Seabra's*  
flavor...

**Cooking Just for Two? Purchase about ½ lb. of salmon and cut it into 2 separate pieces.**