

Recipe of the Week

Herb Crusted Atlantic Salmon



2 pieces of fresh Atlantic Salmon
1/3 Cup of Bread Crumbs
1 tablespoon of Lemon Juice
1 tablespoon of parsley (chopped)
1 tablespoon of chives (chopped)
1 clove of crushed garlic

Combine the breadcrumbs, juice, herbs and garlic.

Heat the grill to hot and place Atlantic Salmon (skin side up)
under for 5 minutes.

Turn the Salmon and cover with the breadcrumb mix.

Grill for 5 minutes or
until cooked through and lightly browned.

Serve accompanied with Jasmine rice
or a fresh salad