



## BRIO Tuscan Grille's Grilled Salmon Fresca Recipe

1 ea Salmon, 5 oz, marinated

-----

2 oz Asparagus, blanched

As needed Olive Oil Spray

¼ tsp Salt and Pepper Mix

----

As needed Olive Oil Spray

2 oz spoodle Red Peppers, roasted, julienned

3 oz portion Sweet Potatoes, roasted

1 Tbsp Basil, julienned

¼ tsp Salt and Pepper Mix

1 oz Spinach

½ oz ladle Peso Vinaigrette

----

1 oz spoodle Roma Tomatoes, diced

½ Tbsp Feta

1 drizzle Balsamic Glaze

½ oz ladle Pesto Vinaigrette, for garnish

### METHOD:

Place salmon on grill to cook.

Spray asparagus with olive oil spray.

Season with salt and pepper.

Place on grill to cook.

Heat a large nonstick sauté pan, spray with olive oil spray.

Add peppers, sweet potatoes and basil, sauté.

Season with salt and pepper.

Add spinach and pesto vin, sauté to lightly wilt spinach.

Drizzle pesto vinaigrette around a large round plate.

Place veg in center.

Place cooked salmon on top of veg.

Lean asparagus against salmon.

Garnish with tomatoes and feta.

Drizzle with stripes of balsamic glaze.