

# Grilled Salmon with Spicy Remoulade

- Prep Time: 14 minutes (plus 30 minutes to marinate)
- Cook Time: 6 minutes
- Total Time: 20 minutes (plus 30 minutes to marinate)
- Servings: 4

## Ingredients:

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- Carlini Cooking Spray
  - 1 tablespoon Carlini Extra Virgin Olive Oil
  - 1/8 teaspoon Stonemill Iodized Salt
  - 1/4 teaspoon Stonemill Ground Black Pepper
  - 1/4 teaspoon Stonemill Oregano
  - 1 pound Fremont Fish Market Wild Caught Salmon, thawed
  - 1/4 cup Burman's Mayonnaise
  - 1 1/2 teaspoons Burman's Spicy Brown Deli Mustard
  - 1 garlic clove, minced
  - 1 teaspoon lemon juice
  - 1 teaspoon Burman's Hot Sauce
  - 1/2 teaspoon Stonemill Paprika
  - 1/2 teaspoon Stonemill Chili Powder
  - 1 Great Gherkins Kosher Baby Dill Pickle, minced
  - 4 L'oven Fresh Center Split Deli Rolls or 1 12-ounce L'oven Fresh French Baguette, cut into 4 pieces and sliced in half
  - 1 beefsteak tomato, sliced
  - 1 red onion, sliced
  - 1/4 head of romaine lettuce
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## Directions:

1. Preheat grill to medium high. Lightly spray grill with cooking spray.
2. In a medium bowl, combine extra virgin olive oil, salt, pepper and oregano. Marinate the salmon for 30 minutes.
3. For remoulade: In a medium bowl, whisk together mayonnaise, mustard, garlic, lemon juice, hot sauce, paprika, chili powder and pickles.
4. Grill salmon 3 minutes per side. Lightly grill rolls for 30 seconds.
5. To assemble, spread 1 tablespoon of remoulade on bottom half of roll, top with 2 slices of tomato, 1 slice of red onion, 1 piece of romaine, 1 piece of salmon and top half of roll.



Recipe Courtesy of:  
ALDI Test Kitchen