



Grilled Salmon Caesar Salad

Ingredients

- 3-4 salmon fillets, skinless and boneless 6 ounces each
- [Fustini's Garlic olive oil](#)
- salt and pepper
- 1 head romaine lettuce, chopped
- Caesar Dressing, reserve some for garnish
- 1/4 cup garlic croutons
- 1/4 cup finely grated Parmesan cheese
- black olives
- Mozzarella pearls

Caesar Dressing

- 1 egg yolk
- 2-3 anchovy fillets or 1 teaspoon anchovy paste
- 1 teaspoon [Fustini's Sicilian Lemon Balsamic Vinegar](#)
- juice of 1/2 lemon
- 1 tablespoon wholegrain mustard
- 1 garlic clove, finely pulverized
- salt and freshly ground black pepper
- 1-2 tablespoons [Fustini's Garlic olive oil](#)
- 1-2 tablespoons [Fustini's Delicate SELECT olive oil](#)

Garlic Croutons

- 2 cups bread cubes - 1/4" by 1/4"
- 4-5 tablespoons of [Fustini's Garlic olive oil](#)
- salt and freshly ground pepper

Sharon's Hint

Great to use some leftover grilled (baked or seared) salmon!

Directions

Step 1.

Preheat grill for direct cooking. Brush salmon fillets with Fustini's Garlic olive oil then season with salt and pepper. Grill salmon fillets over direct heat turning only once and not until fish has cooked more than three quarters through - approximately 8 minutes. Turn to finish only on the second side.

Place romaine lettuce into a large bowl and add dressing and croutons. Stir to coat. Add Parmesan cheese and stir once again to coat. Divide salad between serving plates, place a salmon fillet on top and garnish with some more dressing, olives, and mozzarella pearls.

Step 2. Caesar Dressing

Place egg yolk in a medium-size bowl. Mash the anchovy fillets with a fork and add to the egg yolk. Add vinegar, lemon juice, mustard, garlic and salt and pepper and whisk together. While whisking, slowly add both oils until the desired thickness is achieved. Use immediately.

Step 3. Garlic Croutons

Preheat oven to 375 degrees. Place bread cubes into a large bowl. Drizzle with oil making sure all cubes are liberally coated in the oil. Place onto the baking sheet and spread to a single layer. Bake in the oven until golden brown and crisp - 10 to 15 minutes - stirring once or twice along the way. Let cool completely.