



# Grilled Salmon and Broad Bean Salad with Buttermilk Dill Dressing

**Makes:** 2

**Prep time:** 10 minutes

**Cook time:** 10 minutes

This salad combines rich salmon with new season broad beans and a light buttermilk and dill dressing. The dressing will work well for all green salads or grilled vegetables such as Tenderstem broccoli or beans.

## Ingredients:

- 2 skin-on salmon fillets
- 100g broad beans (use frozen if you can't find them fresh)
- ½ butterhead lettuce, leaves separated and washed
- 2 spring onions, finely sliced
- 1 avocado, peeled and sliced
- 1 clove garlic, crushed or finely grated
- 2 tablespoons mayonnaise
- 150ml buttermilk
- 1 tablespoon finely chopped dill, plus extra to garnish

## Method:



**1.** Combine the garlic, mayonnaise, buttermilk, finely chopped dill and some salt and pepper in a clean lidded jar or bowl and shake or whisk to combine.



**2.** Cook the beans in boiling salted water for 2 minutes, then refresh under cold water.



**3.** Remove the broad beans from their pods by squeezing one end.

**4.** Preheat two gas burners on the Jupiter Outback BBQ and set the heat to high. Rub the skin of the fish fillets with a little oil and season with salt and pepper. Once the grill is hot, place the fillets on the BBQ, skin side down and close the lid.

**Method Continued:**

Cook for around 5 minutes, or until the fish is just cooked through.

**5.** Combine the avocado, lettuce leaves, spring onions and podded beans and combine with a third of the dressing.

**6.** Arrange the salad on a large serving platter and flake the salmon on top. Scatter with some of the remaining dill and as much of the dressing as you like. Serve immediately.

