

SALMON WITH HOMEMADE TARTAR SAUCE

Prep time: 15 minutes

Cook time: 10 minutes

Serves 2 people



INGREDIENTS

2 salmon fillets with skins on

Virgin olive oil

Salt and black pepper

Fresh asparagus spears

FOR GREEK YOGHURT TARTAR SAUCE:

1 onion, finely chopped

1 tablespoon capers

3 gherkins, chopped

2 tablespoons lemon juice

1 cup Greek yoghurt

Fresh parsley, chopped

Salt and black pepper

INSTRUCTIONS

1. Rub the salmon with olive oil and seasoning on both sides.
2. Coat the asparagus spears with a little olive oil and seasoning.
3. To make the tartar sauce, toss all ingredients in a blender and blend on low for 3 minutes.
4. Preheat your Megamaster gas braai on low with the lid down for 8 minutes.
5. Place the salmon fillets skin side down on the braai. Spread the asparagus spears on the top rack and close the lid.
6. Grill until the salmon skin turns crispy and loosens easily from the grid with a slight nudge, approximately 6-8 minutes. Turn the salmon and set the gas braai on high for 1-2 minutes to lightly sear the top of the fish.
7. The asparagus doesn't need too much attention and should simply be ready at the same time as the salmon.
8. Serve the salmon and asparagus topped with generous dollops of tartar sauce.

Together, made better, with you:
