



Lemon Garlic Herb BBQ Salmon

Prep Time	10 minutes
Marinating	30 minutes
Cooking Time	10 minutes
Serves	4

Ingredients

- 4 x 150 gram salmon fillets (skin on or off)
- ½ C Fresh mixed herbs, chopped (Thyme, Parsley, Dill, Rosemary etc)
- 2 cloves garlic, finely chopped
- ½ C Olive oil
- Juice and zest of 1 lemon
- 1 T Dijon mustard
- 1 T liquid honey
- Salt & Pepper
- Lemon to serve

Method

- Mix all of the herb marinade ingredients together
- Place the Salmon in a shallow dish and pour the marinade over the top.
- Cover and refrigerate for 15 minutes, turn the salmon and refrigerate for another 15 minutes (do not marinate longer due to the acid from the lemon juice)
- After turning the salmon, preheat the BBQ ensuring that the grill and hotplate are clean. Brush with clean oil
- Place the salmon on the BBQ (flesh side down if skin is still on) and cook for 3-5 minutes per side. Turn only once.
- Serve with BBQ corn cobs and salad

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