

Grilled Salmon Salad by HSN Kitchen

Prep Time: 15min.

Total Time: 23min.

Servings: 4 servings

Ingredients

- 4 skin-on salmon fillets (1 lb.)
- 1/2 lb. fresh asparagus spears, trimmed
- 2 Tbsp. olive oil
- 1 pkg. (10 oz.) baby spinach leaves
- 1 small cucumber, sliced, quartered
- 3/4 cup sliced radishes
- 4 green onions, sliced
- 2 navel oranges, sectioned
- 1/2 cup French Dressing

Directions

Heat grill to medium-high heat.

Brush fish and asparagus with oil. Grill 4 min. on each side or until fish flakes easily with fork and asparagus is crisp tender.

Remove from grill; cut asparagus into 1-inch lengths.

Cover 4 large plates with spinach; top with next 4 ingredients.

Drizzle dressing over salads; top with salmon and asparagus.