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HARVEST GRILLED SALMON

4-5 salmon fillets

1-2 Tbsp. extra virgin olive oil

1-2 Tbsp. **Harvest Roasting Seasoning Blend**

Preheat BBQ to medium-high heat 350-400°F. Brush both sides of salmon filets with oil and sprinkle both sides with **Harvest Roasting Seasoning Blend**. Place a sheet of foil on the preheated grill. Arrange the salmon filets on the foil and grill for 5 minutes each side with the lid closed. Total cooking time will vary depending on the size and thickness of the fillet, as well as the temperature of your grill. You will know the salmon is done when the flesh flakes easily with a fork.



• **Harvest Roasting Seasoning Blend**