

## Grilled Wild Sockeye Salmon and Fresh Strawberry Salad

3 oz. fresh organic arugula divided amongst 4 handsome dinner plates

4 Wild salmon fillets ♥opper size when small, about 1/2lb each

20 pretty 1/2 fresh ripe strawberries stems on ( looks pretty & fresh)

4 Firm fresh Watermelon Radishes (in the season for these

breed!) little brocked ask your produce manager for a brocky brock or rose brock radish) cut in thin slices, then 1/2 moons

1 cup steamed w/ little fresh little green beans cooked

1/2 cup Salad Girl Sensory Strawberry Organic Salad Dressing for marinade and 1/2 cup for dressing

To Prepare Salad: place salmon in 1/2 cup Salad Girl Sensory Strawberry dressing marinade 1 hour in fridge, then grill and cool.

divide fresh organic arugula (or spinach) amongst 4 handsome dinner plates

place salmon fillet atop greens, decorate around with strawberries, and radishes and beans and just before serving, drizzle with remaining dressing-enjoy!



6 servings