



Grilled Salmon with Asparagus

DIRECTIONS

1. Mix the garlic, rosemary, olive oil, salt and pepper.
2. Marinate the salmon with seasoning for 10 minutes.
3. Heat a griddle over medium-high heat for 2 to 5 minutes. Recommended power level: 6-7.
4. Place the marinated salmon on griddle with skin side down. Cook for 5 to 6 minutes and turn is over.
5. Cook for 5 to 6 minutes or until the color turned barely pink. Recommended power lever: 6-7.
6. After cooking salmon steak, place asparagus and grill for 3 to 5 minutes or to desired tenderness.
7. When cooking is finished, turn off the burner.

Tip: After cooking, season with salt and pepper and rest for 3 mins. Serve with the skin side up with lemon slices and grilled asparagus.



PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Power level 6-7

COOK TIME

15-20 minutes

INGREDIENTS

- 4 salmon fillets (6oz each)
- 2 garlic cloves, minced
- ½ tsp. minced fresh rosemary
- 3 Tbsp. extra-virgin olive oil
- Salt and pepper to taste
- Lemon slices, for garnish
- 1 lb. medium-thick asparagus, trimmed
- Cooking spray

SERVES 4