

# Char-grilled tomato, salmon & fennel salad



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Preparation 20 mins | Cooking 12 mins | Serves 4

4 x 175g thick pieces Atlantic salmon, skin on and pin-boned

250g truss cherry tomatoes, halved

Olive oil cooking spray

5 radishes, trimmed

2 baby fennel, trimmed

75g baby rocket leaves

Lime or lemon wedges, to serve

### Chive & dill yoghurt dressing:

½ cup Greek-style natural yoghurt

2 tbs lemon juice

1 garlic clove, minced

2 tbs finely chopped chives

2 tbs dill leaves, finely chopped

**STEP 1** To make chive & dill yoghurt dressing, whisk all ingredients in a bowl until well combined. Season with sea salt and pepper to taste. Mix to combine. Chill until ready to serve.

**STEP 2** Using a V-slicer or very sharp knife, very thinly slice radishes and fennel. Plunge into a bowl of iced water and set aside for 5 minutes. Drain in a colander and set aside to dry.

**STEP 3** Heat a greased char-grill over medium-high heat. Spray salmon and tomatoes with oil and season with sea salt and pepper. Char-grill salmon and tomatoes for 10-12 minutes (depending on thickness) until salmon is just cooked through and tomatoes are tender.

**STEP 4** Arrange radishes, fennel and rocket in shallow serving bowls. Top with salmon and tomatoes. Drizzle with the dressing. Serve with lime or lemon wedges. Scatter with extra dill and chopped chives, if liked.