



# Greek Salmon with Orzo Salad

Makes: 4 servings

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes

- 4 (5-6 ounce) salmon fillets
- 1 tbsp balsamic vinegar
- 2 tsp smoked or regular paprika
- 2 tbsp chopped fresh oregano (or 1 tablespoon dried oregano)
- 1 shallot, chopped
- 4 cloves garlic, minced or grated
- red pepper flakes, kosher salt, and black pepper
- 3 tbsp extra virgin olive oil
- 1-2 lemons, sliced and seeds removed - use to your taste

## Lemon Feta:

- 4 ounces feta cheese, crumbled
- 1/2 cup fresh basil, dill, and or mint, chopped (I use a mix)
- 3 tbsp extra virgin olive oil

## Orzo Salad:

- 3 cups cooked orzo
- 1/3 cup extra virgin olive oil
- Juice of 1 lemon
- 1 cup fresh basil, dill, and or chives, chopped (I use a mix)
- 1 roasted red pepper, chopped
- 1 (14 ounce) can chickpeas drained
- 2 cups cherry tomatoes, halved
- 1/2 cup green olives
- 1/2 cup cucumber
- 1 avocado, diced

Place the salmon in a 9x13-inch baking dish. Combine 3 tablespoons olive oil, the balsamic vinegar, paprika, oregano, shallot, garlic, and a pinch each of crushed red pepper, salt, and pepper in a small bowl. Rub the oil mixture evenly into flesh of salmon saving a small amount of seasoned oil for the

lemon slices. Toss the lemon slices into the remaining seasoned oil.

For the Salad:

Add the orzo, olive oil, juice of 1 lemon, herbs, and 1 teaspoon salt, 1/2 teaspoon ground pepper and a pinch of crushed red pepper flakes to a large serving bowl. Add the chickpeas, red peppers, tomatoes, olives, and avocado, and toss to combine.

Heat your grill, grill pan, or skillet to medium high heat. Place the salmon on the grill, skin side down. Add the lemon slices. Cover and cook until skin is lightly charred, 4-5 minutes. Flip the salmon and lemons, grill another 3-4 minutes until opaque. Remove everything from the grill.

Finely chop the lemon slices and, in a small bowl, mix them with the herbs, crumbled feta, and olive oil. Add a couple of spoonfuls of the feta to the orzo salad.

Divide the salad between plates. Add the salmon and sprinkle with lemon feta. Top with lots of fresh herbs, and an extra squeeze of lemon, if desired. Enjoy!

Recipe adapted from Half Baked Harvest