

10 Minute BBQ Salmon and Veggies

- 2 or more boneless Salmon Filets
- Fresh Dill (Thyme, Rosemary or Basil will do fine too)
- One half onion
- Olive Oil
- Kosher or Sea Salt and Pepper
- Fresh Vegetables preferably Squash Zucchini or Asparagus
- A Few Tablespoons of Balsamic Vinegar

Rinse off the Salmon Filets and sprinkle the salt, pepper and drizzle olive oil over them. Top the Salmon with the Dill and sliced onion and wrap them in aluminum foil. One or two full sprigs of Dill will be enough per salmon filet. BBQ on Med to high Heat for about 10 minutes without flipping until cooked through

Marinate the vegetables in Balsamic Vinegar and olive oil with some salt and pepper. BBQ those as well until you get a little char mark, but take them off when they are still crunchy and fresh.

Serve with the Salmon on top of the veggies and enjoy!