

Grilled Salmon Salad

Salmon fillet

3 T. brown sugar

1 T. ground cumin

1 t. chili powder

1 t. salt

1 t. black pepper

8 ounces of salad mix, rinsed and crisped

Tomato Vinaigrette

4 ounces fresh chevre

green onions

pine nuts

Rinse salmon and pat dry. In a bowl, mix sugar, cumin, chili powder and 1 t. each salt and pepper.

place salmon in bowl and rub all over with spice mixture. Cover and chill at least 30 minutes.

Grill salmon on bbq.

divide salad mix on plates. Place salmon on each mound of greens. drizzle with tomato vinaigrette and sprinkle with goat cheese, green onions and pine nuts