## **GRILLED GARLICKY SALMON**

**Intermediate Lifestyle** 

## **Ingredients**

2 TBS red wine vinegar

2 TBS finely chopped fresh basil leaves

1 TBS olive oil

2 garlic cloves, minced

4 salmon steaks or fillets (6 oz. each)

## Instructions

- 1. In a large baking dish, combine vinegar, basil, oil and garlic. Add salmon and turn to coat. Cover and refrigerate at least 15 minutes or up to 2 hours.
- 2. Coat a grill rack with nonstick spray. Preheat the grill. Grill salmon 10 minutes per inch of thickness, turning halfway through cooking time.

Portion-Per-Serving Information: (Yields 4 servings)

Serving = 1 salmon steak or fillet = 1 P