

Mediterranean Salmon Foil Packets

Savannah · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

These salmon foil packets with cherry tomatoes olive tapenade fresh basil and thyme are full of Mediterranean flavor Theyre quick and easy to make on the grill for a nice summer evening meal

Ingredients

- - 10 ounces cherry tomatoes
- quartered - 4 tablespoons extra-virgin olive oil - 1 small shallot
- finely chopped - 2 tablespoons black olive tapenade or chopped pitted black olives - ½ teaspoon salt - 8 fresh basil leaves - 4 small fresh thyme sprigs - freshly ground black pepper to taste - 4 (12x18-inch) pieces aluminum foil - 4 (7-ounce) salmon filets
- with skin

Instructions

1. Preheat an outdoor grill for high heat and lightly oil the grate. Close cover. Combine cherry tomatoes
2. olive oil
3. shallot
4. tapenade
5. salt
6. basil
7. thyme
8. and pepper in a bowl; mix well. Lay out foil on a work surface
9. shiny side-up. Place each salmon fillet skin side-down in the center of a piece of foil. Cover each piece of salmon with 1/4 of the tomato mixture. Fold up the edges of the foil over the salmon to create a packet
10. making sure to seal the edges well. Turn down the heat of the grill and carefully place the foil packets on the grate. Close the cover and cook until salmon is pale pink in the center and flakes easily with a fork
11. 7 to 8 minutes. Remove parcels and let them sit for a few minutes before opening. Cook's Note You can prepare the salmon foil packets a few hours before cooking them; just keep them in the fridge until you are ready to cook them on the grill. You can also bake the parcels in the oven if the weather isn't cooperating. Bake them at 425 degrees F (220 degrees C) until salmon flakes easily with a fork.