



Grilled Salmon Sandwich with Dill Sauce

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

2

Description

I made this sandwich once and have been hooked ever since Once you get a rhythm this is a quick and easy dinner And tastes great hot or cold

Ingredients

- - 4 slices bacon - 1 (1 pound) fillet salmon
- cut into 2 portions - 1 tablespoon olive oil - ? cup mayonnaise - 1 teaspoon dried dill weed - 1 teaspoon freshly grated lemon zest - 4 slices country-style bread
- toasted - 4 slices tomato - 2 green leaf lettuce leaves

Instructions

1. Cook the bacon in a large
2. deep skillet over medium-high heat until evenly browned
3. about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Evenly coat the salmon with the olive oil. Cook the salmon on the preheated grill with the skin side down for about 5 minutes before flipping and cooking on the other side until the skin can easily be lifted off the flesh
4. about 5 minutes more. Flip the salmon once more and continue cooking until the salmon flakes easily with a fork
5. another 2 to 3 minutes. Whisk the mayonnaise
6. dill
7. and lemon zest together in a small bowl; divide between 2 of the toasted bread slices. Top each with 1 portion of cooked salmon
8. 2 tomato slices
9. 2 bacon slices
10. 1 lettuce leaf
11. and a remaining slice of toasted bread.