

BBQ SALMON WITH DILL & CAPER SAUCE



Serves 4

1/2 cup (125g) S&W Whole Egg Mayonnaise

1 tbs lemon juice

1 tbs parsley

2 tbs capers

2 tbs dill

Ground black pepper

4 x 200g salmon fillets

2 tbs olive oil

2 bunches asparagus

50g rocket

Dill & Caper Sauce. In a bowl, gradually beat S&W Mayonnaise and lemon juice together with a spoon. Stir in finely chopped parsley, capers, dill and pepper. Cover and set aside.

Salmon. Brush salmon fillets with 1 tbs oil & cook on BBQ or grill for 2-3 mins each side. Set aside. Toss asparagus in remaining oil & cook, turning occasionally for 2-3 minutes. Arrange rocket and asparagus on 4 plates. Top with salmon. Serve with dill & caper sauce.

