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## Grilled Mediterranean Salmon Gyros

Serves 4

### Ingredients

1 pound boneless salmon fillet  
1 lemon, halved  
1 teaspoon olive oil  
4 whole-wheat pitas or 4 slices flatbread  
Store-bought tzatziki or cucumber-dill sauce  
1 cup baby spinach, torn  
½ cup cherry or grape tomatoes, halved  
¼ cup pitted Kalamata olives, halved or sliced  
Feta cheese, for garnish (optional)  
Salt and pepper, to taste

### Directions:

Season salmon with juice from half of lemon, olive oil, and salt and pepper. Set aside.

Heat grill to medium-high, close lid. While grill is heating, place salmon on aluminum foil and top with remaining lemon slices. Place directly over heat, for 3-4 minutes.

Using tongs, transfer salmon to indirect heat on side of grill; cover grill and cook for 12-15 minutes or until salmon is cooked. Warm pitas or flatbreads on grill, about 1-2 minutes per side.

Place warmed pitas or flatbreads on plates. Spread tzatziki sauce over each pita/flatbread, cover each with baby spinach, tomatoes and olives, and top each with salmon. Garnish with feta, if desired. Fold and enjoy.