Grilled Salmon Bruschetta with Avocado is my go-to summer recipe, it’s so easy, fresh and flavorful, a must try! Grilling salmon is so easy to make with this foolproof method, you’ll be grilling it outdoors all summer long! Topped with this fresh tomato and avocado “bruschetta”, this dish just screams summer! Adding avocado to this classic tomato salad is pretty genius, if you don’t like salmon this salad would also be just as good over grilled chicken or even toast. More Salmon recipes you will love are these blackened grilled salmon skewers, or this air fryer salmon recipe. I went to Fire Island last week with some of my closest high school friends and their kids. While sitting on the beach, I was talking to my friend Kim about recipe ideas (yes, food is always on my mind) and she mentioned this salmon dish she serves at a restaurant she works at. I loved everything about it, the next day I picked up some salmon and whipped this up! This turned out so good, I know you’ll agree! For the avocado bruschetta: To make foolproof salmon on the grill, I use salmon with the skin on, and lay the salmon skin side down directly over the grill. Cover the grill and let it cook just like I would in the oven, no turning! Depending on the thickness, it should take about 10 minutes, then remove it from the grill and discard the charred skin (it’s ok of the skin sticks to the grill, the point is the fish doesn’t break and protects the meat). Hope you enjoy this grilled salmon recipe, if you don’t like salmon you can serve this over grilled swordfish or even grilled chicken if you prefer. This would go great with orzo, couscous, crusty bread or a big green salad. Post a pic and mention @skinnytaste or tag #skinnytaste! Subscribe to my weekly email newsletter for a FREE and you'll get the latest meal ideas & new recipes every week! Please check the following to indicate you would like to receive emails from Skinnytaste. We use Mailchimp as our marketing platform. By clicking below to subscribe, you acknowledge that your information will be transferred to Mailchimp for processing. Learn more about Mailchimp's privacy practices here. You can unsubscribe at any time by clicking the link in the footer of our emails. Stay up to date wherever you are!