

Grilled Salmon with Sautéed Vegetables

Ingredients:

2 sliced salmon, 2 broccoli, diced, 1 onion, chopped, 2 cup mushrooms, 2 tbsp olive oil, Salt and pepper to taste

Steps:

1. Preheat grill or grill pan to medium-high heat.
2. Season salmon with salt, pepper, and a drizzle of olive oil.
3. Grill salmon for about 4-5 minutes per side until cooked through.
4. Meanwhile, heat olive oil in a skillet over medium heat.
5. Sauté chopped broccoli, sliced mushrooms, and onion until tender.
6. Serve grilled salmon with sautéed vegetables on the side.