

## Recipe: Greek Salmon Packets with Asparagus

### Ingredients:

- 2 wild caught salmon filets (I'm sure any fish would be great)
- 1/8 cup olive oil
- 16-20 asparagus spears
- Sea salt to taste
- 2 small lemons, 1 thinly sliced, one for juice
- 2 thinly sliced pieces of onion
- 1 fresh rosemary sprig, chopped
- ¼ cup diced tomatoes
- 2 tbs capers
- 8 peeled garlic cloves
- 2 tbs crumbled feta cheese
- 2 pieces aluminum foil, large enough to make "packets" for each filet

### Instructions:

Pre-heat grill.

Distribute and arrange asparagus evenly on each piece of foil; brush with a bit of olive oil and season with a little sea salt. Place equal slices of lemon on top of the asparagus. Place salmon on top of lemon, and brush with a bit of olive oil and sea salt if desired. Top each salmon filet with equal amounts onion slices, rosemary, diced tomatoes, capers, garlic cloves, brushing one final time with olive oil. Squeeze juice of lemon all over fish. Top with feta cheese. Wrap each filet so that it forms a packet, and cook on a hot grill for 10-15 minutes, or until desired doneness. Unwrap and enjoy!