Grilled Salmon & Spinach Salad

Prep: 15 minutes plus marinating and chilling

Grill: 10 minutes • Serves: 4

4	boneless salmon fillets (6 ounces each)
1	cup raspberry vinaigrette
	Olive oil
2	bags (6 ounces each) baby spinach
1	small red onion, sliced
1	cup halved grape tomatoes
1	cup quartered and sliced cucumber
1/3	cup crumbled feta cheese
	Chopped fresh chives for garnish (optional)

1. Place salmon in large zip-top plastic bag and pour ½ cup vinaigrette over salmon. Seal bag and refrigerate 30 minutes.

2. Prepare outdoor grill for direct grilling over medium-high heat; oil grill rack. Place salmon on hot grill rack, skin side up, and cook 3 to 5 minutes per side, or until internal temperature reaches 145°. Separate skin from salmon while removing salmon from grill. Let cool and refrigerate until chilled.

3. To serve, distribute spinach, onion, tomatoes, cucumber, cheese and salmon fillets over 4 serving plates. Serve with remaining vinaigrette. Garnish with chives, if desired.

Approximate nutritional values per serving:
321 Calories, 13g Fat (3g Saturated), 86mg Cholesterol, 427mg Sodium, 17g Carbohydrates, 3g Fiber, 33g Protein