



Grilled Salmon Salad with Hoisin Orange Mango Glaze

Description



A tropical, sweet and sassy grilled salmon salad with intense flavor and an explosion of colors featuring our Orange Mango Balsamic Vinegar.

Ingredients:

- 2 lbs. fresh, skinned, boned salmon, cut into 4-8 oz. portions
- 8-10 C. mixed mesclun spring greens
- 1 Large avocado, cut into chunks
- 4 Large mushrooms, sliced

- 4 Slices of red onion
- 4 Cherry sport peppers, seeded and cut up
- 4 Slices of pineapple, cut into chunks
- 1/2 C. hoisin sauce
- 1/4 C. The Olive Tap's [Orange Mango Balsamic Vinegar](#), plus 4 T.
- 12 T. The Olive Tap's [Spanish Gold 100% EVOO](#)
- Croutons
- Salt and pepper

Directions:

1. Prepare grill for direct heat. Mix the hoisin sauce with the 1/4 C. of Orange Mango Balsamic Vinegar, brush some on the salmon. Grill, glaze side up for 4-5 minutes over medium high heat. Flip and glaze the other side. Cook 4-5 more minutes. Remove and flip over again and lightly glaze once more.
2. While fish is on the grill, prepare salad in 4 bowls with the greens, avocado, mushrooms, onion, peppers and pineapple making sure all 4 salads have equal portions of each ingredient. Drizzle 3 T. of olive oil and 1 T. of the remaining balsamic vinegar over each of the salads. Toss gently to mix in the dressing. Crack pepper over top, if desired, with a dash of sea salt. Top with croutons. Place a piece of fish on top of each salad.

An Original Recipe by Kevin Kilgore, Illinois

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/grilled-salmon-salad-with-hoisin-tangerine-glaze/>

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