

## **Grilled Salmon with Lemon Mustard Vinaigrette**

- 6 X 6oz (175g) salmon fillets
- 1 tsp dijon-style mustard
- 2 tbsp lemon juice
- extra virgin olive oil
- salt and black pepper (to taste)

Preheat a broiler to as hot as possible, allowing 15 minutes.

For the dressing, combine mustard, lemon, 1/3 cup extra virgin olive oil in a small pan, salt and pepper.

Place over a low heat and warm through until lukewarm, 1-2 minutes.

Place the salmon skin-side up on an oiled oven tray.

Broil salmon fillets, without turning, until the flesh slightly darkens but is still pink in the middle, 6-8 minutes.

Sprinkle with salt and pepper.

Serve with warm dressing.