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Grilled Salmon Penne Salad With Raspberry Vinaigrette

Prep Time: 30 mins

Cook Time: 6 mins

Rest Time: 2 h

Total Time: 36 mins

Ingredients

- 9 ounce(s) fish, salmon fillet, skinless, boneless
- 1/4 cup(s) vinegar, raspberry
- 2 tablespoon oil, olive
- 1 tablespoon honey
- 2 teaspoon sugar
- 1 clove(s) garlic, minced
- 1/4 teaspoon pepper, black ground
- 6 ounce(s) pasta, penne
- 1 cup(s) asparagus, bias-sliced
- 1 cup(s) raspberries
- lettuce leaves
- 2 scallion(s) (green onions), sliced

Recipe Tip:

Chill 2 to 4 hours.

Preparation

1. Thaw fish, if frozen. Rinse fish; pat dry with paper towels. In a small bowl, whisk together raspberry vinegar, oil, honey mustard, sugar, garlic, and pepper. Remove 2 teaspoons of the oil mixture for brushing fish; set aside remaining oil mixture to toss with pasta.
2. Preheat broiler. Place fish on the greased unheated rack of a broiler pan; tuck under any thin edges. Measure thickness of the fish. Brush the 2 teaspoons oil mixture over fish. Broil fish 4 inches from the heat until fish flakes easily when tested with a fork. (Allow 4 to 6 minutes per 1/2-inch thickness of fish; if fillet is 1 inch thick, turn once halfway through broiling.)
3. Meanwhile, cook pasta in boiling salted water according to package directions, adding the asparagus for the last 2 minutes of cooking. Drain well; rinse with cold water and drain again. Return pasta mixture to saucepan. Pour remaining oil mixture over pasta; toss to coat.
4. Flake cooked salmon. Add salmon to pasta; toss gently. Cover and chill for 2 to 4 hours.
5. To serve, add berries to pasta mixture; toss gently to mix. If desired, serve on lettuce-lined plates. Sprinkle with green onions. Makes 4 servings.

