

## Cedar Plank Grilled Alaska Salmon with Sweet Potatoes



**Preparation Time:** 10 minutes

**Cook Time:** 15 minutes

**Servings:** 4

### **Ingredients:**

Cedar planks (available in seafood section of supermarket) with enough surface area for salmon

4 Alaska Salmon fillets (4 to 6 oz. each), fresh, thawed or frozen

Olive oil spray

1 Tablespoon fresh (or 1 teaspoon dried) favorite herb for salmon (dill, thyme, rosemary, etc.)

Salt and freshly cracked pepper, to taste

4 large sweet potatoes, sliced lengthwise into wedges

1/2 Tablespoon ground cumin

### **Description:**

Soak cedar planks for 1 to 2 hours (or overnight) submerged in water. Remove and pat dry.

Heat grill to medium heat (400°F). Rinse any ice glaze from frozen Alaska Salmon under cold running water; pat dry with a paper towel. Spray cedar planks and salmon with olive oil spray. Place salmon on planks; sprinkle with herbs, salt and pepper. Place sweet potatoes in a bowl; spray with cooking spray. Sprinkle with cumin, salt and pepper, to taste. Toss to coat.

Place cedar planks and potato wedges onto grill. Cover and cook about 3 to 4 minutes; turn wedges over and continue cooking until potatoes are soft and cooked. Keep warm. Cook salmon 12 to 15 minutes, just until fish is opaque throughout.

*Recipe by Ryan and Sara Hall.*

Recommended side dish: Massaged Kale Salad with Goat Cheese

*Sara's Tip: We found slicing the sweet potatoes vertically (into coins) helps keep them from falling through the grill grate. For larger "coins," microwave them briefly before grilling so they cook through without burning on the outside. Of course, sweet potato fries can also be roasted in an oven preheated to 400°F. Cook for 20 to 25 minutes, until golden brown and cooked through.*