



## Harissa Cedar Plank Salmon with Herb Yogurt Sauce

**Prep: 15 minutes plus soaking**

**Grill: 20 minutes • Serves: 4**

- 2 cedar plank plain farm-raised salmon, thawed (1¼ pounds)
- 4 tablespoons unsalted butter, melted
- 2 tablespoons harissa hot sauce
- ½ cup plain Greek yogurt
- ¼ cup chopped fresh cilantro, green onion and/or parsley plus additional for serving
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- ½ lemon, thinly sliced, slices cut in half

1. Prepare outdoor grill for direct grilling over medium-high heat. Remove salmon from planks; soak planks in warm water 30 minutes.
2. In small bowl, whisk butter and harissa; reserve half in separate small bowl. Makes about 3 cup.
3. In medium bowl, stir yogurt, herbs and/or onion, salt and pepper. Makes about 1 cup.
4. Place salmon, skin side down, on planks; brush with half the butter mixture. Place planks with salmon on hot grill rack; cover and cook 20 minutes or until internal temperature reaches 145°, brushing with remaining butter mixture after 8 minutes. About 3 minutes before salmon is done, top with lemon slices.
5. Serve salmon with Herb Yogurt Sauce sprinkled with additional herbs and/or onion, if desired.

*Approximate nutritional values per serving*

*(5 ounces salmon, 2½ tablespoons sauce):*

*368 Calories, 24g Fat (10g Saturated), 124mg Cholesterol, 236mg Sodium, 2g Carbohydrates, 0g Fiber, 2g Sugars, 0g Added Sugars, 35g Protein*