



Grilled Salmon Avocado Pitas

Prep Time: 10 minutes Cook Time: 10 minutes

SERVES 4 (halves)

Ingredients:

- 1 tablespoon wasabi paste
- 2 teaspoons soy sauce
- ½ cup mayonnaise
- ½ lb. salmon fillet
- 2 teaspoons olive oil
- 1 teaspoon salt
- 2 pita rounds
- 1 ripe avocado, diced (about 1 cup)
- 1 cup loosely packed arugula
- 1 medium tomato, seeded and diced

Steps:

1. In a small bowl, combine the wasabi paste, soy sauce, and mayo. Set aside.
2. Brush salmon with olive oil and sprinkle with salt. Lay salmon over high heat on gas grill (450° to 550°) and close lid.
3. Grill for 6 to 8 minutes depending on thickness, turning over once, until just barely done (cut to test; flesh will be a darker shade of pink in the center). Remove from grill and quickly toast pita rounds on grill, about 2 minutes, turning once.
4. Cut or flake salmon into 1 inch cubes. Cut pita rounds in half and spread wasabi mayo on insides. Fill each pita half with salmon, avocado, arugula, and tomatoes, dividing equally.