

# Salmon Souvlaki Bowls

Serves: 4

Total Time: 30 minutes

## Ingredients

1 pound fresh salmon, cut into 4 pieces  
6 tablespoons lemon juice  
3 tablespoons olive oil  
2 tablespoons balsamic vinegar  
1 tablespoon smoked paprika  
1 tablespoon fresh dill  
1 tablespoon fresh oregano  
2 cloves garlic, minced  
1/2 teaspoon salt  
1 teaspoon pepper  
1 cup dry pearl couscous or farro  
2 red peppers, quartered  
1 zucchini, cut into 1/4 inch rounds  
2 tablespoons olive oil  
1 cup cherry tomatoes, halved  
2 Persian cucumbers, sliced  
1/2 cup kalamata olives  
4-8 ounces feta cheese, crumbled  
tzatziki (recipe below)  
juice from 1 lemon

## Directions

In a medium bowl, combine the lemon juice, olive oil, balsamic, smoked paprika, dill, oregano, garlic, salt and pepper. Add the salmon and toss well, making sure the salmon is completely coated in the seasonings. Let sit for 10-15 minutes.

Meanwhile, cook the couscous or farro per package directions.

Heat your grill, grill pan or skillet to medium high heat.

Transfer the salmon to the preheated grill or pan and grill for about 3 minutes on each side or until the salmon is cooked to your desired doneness. Remove the salmon from the grill. During the same time, add the bell peppers and zucchini, grill 3-4 minutes per side or until char marks appear. Remove everything from grill or pan.

To assemble, divide the couscous or farro among bowls and drizzle with lemon juice. add the grilled veggies, salmon, cherry tomatoes, cucumbers, olives and feta cheese. Dollop with Tzatziki and garnish with fresh herbs.

### **Tzatziki Ingredients**

1 cup plain, full-fat Greek yogurt  
1 clove garlic, minced  
1 tablespoon fresh dill, chopped  
1 tablespoon olive oil  
juice of half of a lemon  
salt and pepper to taste  
1 ripe, but firm avocado, diced  
pinch of crushed red pepper flakes

### **Directions**

Combine all ingredients except avocado in a bowl and mix well. When ready to serve, stir in the avocado. The Tzatziki will keep 2-3 days in the refrigerator.