

## Grilled Vegetable and Herb Stuffed Salmon



### Salmon

1 salmon, whole, about 4 pounds, skin on, scaled and pin bones removed

### Stuffing

To taste: sea salt and freshly ground black pepper  
1 tablespoon olive oil, extra virgin  
2 lemons  
1 bunch rosemary, fresh  
1 bunch oregano, fresh  
1 bunch basil, fresh  
1 cup olives, kalamata, chopped, pitted  
2 cups sun-dried tomatoes, julienne  
1 cup artichoke hearts, chopped

Serves 6-8.

Preheat the grill.

Score the outside skin of the salmon in cross hatches resembling “x”s. Sprinkle salt and pepper over the fish and work into slits as well as cavity of fish, and drizzle with olive oil. Open the fish and tuck in the vegetables and herbs. Then, using a fine grater, grate the zest of 1 lemon into the cavity as well.

Place the fish in an oiled hinged wire fish-grilling basket, and scatter over any remaining bits of herb. Drizzle with olive oil. Place on grill, being careful to avoid large flare-ups when the oil hits the grates. Cook 7-8 minutes on each side or slightly longer if you want the fish cooked completely through.

Depending on how hot your grill is, you may want to cook one side 4 minutes, turn, repeat, and repeat again, so the skin does not burn.

Recipe by Gerard Viverito, Director of Culinary Education, Passionfish ([www.passionfish.org](http://www.passionfish.org))

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