Campfire Salmon

Ingredients
- 2 6-ounce salmon filets
- 1 zucchini, thinly sliced
- ¼ red onion, thinly sliced
- Handful of grape tomatoes, halved
- 1 clove garlic, minced
- 1 lemon
- 2 tbsp butter
- 1 tbsp olive oil
- 1 tsp dried oregano
- Pinch of red pepper flakes
- Salt and pepper

Directions
1. On a large sheet of heavy-duty foil, place half the zucchini, red onion, tomatoes, garlic, and top with a pinch of red pepper flakes and salt.
2. Drizzle with ½ tbsp of olive oil.
3. Place salmon filet on top, and season with oregano, salt, pepper, and a squeeze of lemon juice. Top with 1 tbsp of butter.
4. Fold the foil to create a packet for your fish and veggies. Repeat steps 1-4 for the second filet.
5. Grill over medium heat for 10-15 minutes.
6. Remove from grill and enjoy!

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