



*Mia Francesca's Salmone alla Fresca is a fresh and savory seafood dish that is perfect for summer. The grilled salmon is easy to prepare, while the avocado, tomato, onions and asparagus provide plenty of flavor to the entrée.*

*Recipe from:  
Executive Chef Woody Benitez  
Mia Francesca  
12955 El Camino Real, Suite G-4  
San Diego, CA 92130  
858-519-5055  
[miafrancescadelmar.com](http://miafrancescadelmar.com)*

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# ***Salmone alla Fresca***

**Serves 6**

3 avocados, peeled and diced  
2 tomatoes (large), diced  
1 red onion (medium), diced  
6 basil leaves, diced  
Juice of 2 lemons  
1/2 c. extra virgin olive oil (divided use)  
Salt and pepper to taste  
6 8 oz. salmon filets  
18 asparagus spears  
Aged balsamic vinegar (optional)

Preheat the grill.

Combine avocados, tomatoes, onion and basil in a large bowl. Add lemon juice, 1/3 c. olive oil, and salt and pepper to taste. Set aside.

Grill the salmon to the desired doneness (medium-rare to medium is recommended).

Season asparagus with salt and pepper. Drizzle with the remaining oil and grill 2 to 4 minutes.

Plate salmon, top with the salsa and drizzle with aged balsamic vinegar, if desired. Serve with grilled asparagus.

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