

## **Salmon Plaki Packets**

4 salmon fillets, boneless, skinless  
4 medium Yukon Gold potatoes, sliced  
1 sweet onion, peeled, cut into rings  
8 garlic cloves, sliced  
1/4 cup kalamata olives, pitted, chopped  
4 tablespoons dried parsley

### **Sauce**

1 tablespoon olive oil  
1/4 teaspoon lemon-pepper seasoning  
1 cup low-sodium chicken broth  
1/4 teaspoon dried oregano

1. Tear off 4 sheets of heavy-duty aluminum foil, each large enough to comfortably wrap around a salmon fillet.
2. Place potato slices flat across the foil.
3. Top potatoes with a salmon fillet.
4. Lay onion slices over the salmon and sprinkle with garlic slices.
5. Mix olive oil, lemon-pepper seasoning, chicken broth, and oregano. Pour over salmon.
5. Top with olives and parsley.
6. Bring up foil sides. Seal top and ends of foil packets, leaving extra room inside for good heat circulation.
7. Grill for approximately 14 to 18 minutes in covered grill, temp: medium-high.

### **Makes 4 servings.**

*Per serving: 451 calories, 9 gm total fat, 2 gm saturated fat, 59 mg cholesterol, 204 mg sodium.*

Source: *Seafood Grilling* by Evie Hansen

Comments: This is a meal in itself, although sometimes I serve canned mandarin oranges or a small Caesar salad with this. The recipe suggests using Rojo garlic, which is supposedly spicier than regular garlic and full of flavor, but I haven't been able to find it in stores. This is a great recipe to use when we have another couple aboard, because it can be made up ahead of time and then put on the barbecue to cook while we enjoy appetizers and each others' company. I have found that it usually takes a little longer to cook than the time specified, so it's a good idea to open up one of the packets and check to be sure the potatoes are cooked before taking all the packets off the grill.