



## Grilled Fish over a Salad with Lemon Vinaigrette & Homemade Croutons

### **Ingredients**

1 lb. fish fillets  
1-2 TB butter, melted  
1/2 lb. arugula or other fresh greens, washed  
1 large tomato, sliced  
1/2 green pepper, chopped  
1/4 purple onion, sliced

### *For croutons:*

3 slices stale bread, cubed  
2 TB olive oil, or to taste  
Garlic powder  
Salt and pepper

### *For dressing:*

1/2 cup fresh lemon juice  
1 TB balsamic vinegar  
2/3 cup olive oil  
3 garlic cloves, minced  
2 tsp. Dijon mustard  
1 tsp. minced fresh thyme (1/4 dried)  
1 TB minced fresh basil (1 tsp. dried)  
1/2 TB minced fresh dill (1/2 tsp dried)  
1/2 tsp. salt, or to taste  
1 tsp. pepper

### **Directions**

Mix dressing ingredients in a jar with a tight-fitting lid. Shake to combine, and set aside.

Preheat oven to 400 degrees. Toss cubes of bread with olive oil, sprinkle with garlic powder, salt and pepper to taste. Spread in an even layer on an aluminum cookie sheet and bake until golden, about 10 minutes. Flip bread cubes once during this time so that they brown evenly.

Set grill to medium temperature. Brush fish with melted butter, sprinkle with salt and pepper to taste. Grill until flaky, watching carefully to keep fish from burning.

Mix salad vegetables together and top with fish, dressing and croutons.

Notes: This is also delicious topped with other seafood such as Maine shrimp or lobsters. Both Maine shrimp and lobsters are also available by special order from Port Clyde Fresh Catch™, and can be picked up with your CSF share each week!