

# Salmon Couscous Salad

The Crossings at Carlsbad  
Carlsbad, California  
Chef Phil Hoy

## Ingredients

- 2 pounds Atlantic salmon (8 oz portions)**
- 2 cups Israeli cous cous**
- 2 avocados (diced)**
- 1 mango (diced)**
- 1 papaya (diced)**
- 1 bag of organic mixed greens**
- 4 oz raspberry vinaigrette**

### *Raspberry Vinaigrette:*

- 1 pint raspberries**
- ½ cup red wine vinegar or raspberry vinegar**
- 2 garlic cloves**
- ¼ cup honey**

Blend all ingredients in a blender and strain.

### *To Prepare*

Season salmon and grill until medium rare and set aside. Toss mixed greens in raspberry vinaigrette.

Using a ring mold, place diced avocado

first at bottom of ring mold. Then add a layer of diced mango and papaya, and finally add the cous cous to the ring mold. Remove ring mold. Portion mixed greens on plate next to cous cous tower. Position salmon on top of the mixed greens, then drizzle raspberry vinaigrette on top.

Serves 4

*Chef's Wine Recommendation:  
Babich Sauvignon Blanc Marlborough New Zealand 2007*

