

## Rachel Ray Grilled Salmon

### *Ingredients:*

- 4 pieces 1" thick, skin-on boneless salmon (each 6 oz)
- ½ cup ranch lite dressing
- 3 slices bacon, cooked and crumbled
- ¼ cup crumbled feta cheese
- 2 tomatoes, chopped

### *Preparation:*

Preheat grill to high. Cut four 8-by-12-inch sheets of heavy-duty foil. Place each salmon fillet skin side down on a sheet; top each with 2 tablespoons ranch dressing, 1 tablespoon bacon and 1 tablespoon feta; season with pepper. Fold up the sides of the foil, leaving the top exposed.



Place on grill, cover and cook until almost opaque in the thickest part, 8 to 10 minutes. Serve topped with the tomatoes.

*Calories: 410   Protein: 42 g   Carbohydrates: 4 g  
Fat-total: 21 g*

