

## Grilled Pesto Salmon with Tomato-Corn Salad

### SALMON

- ½ cup fresh basil, loosely packed
- ½ cup fresh parsley, loosely packed
- 2 tbsp blanched whole almonds
- ¼ tsp minced garlic
- ¼ tsp salt, plus for seasoning
- Freshly ground black pepper, to taste
- 3 tbsp olive oil, plus for brushing
- 1 ½-pound center-cut salmon fillet
- Vegetable oil for grilling

### TOMATO-CORN SALAD

- 1 pound ripe mixed cherry tomatoes, halved or diced
- 1 cup cooked fresh corn kernels (from 2 ears)\*
- 3 tbsp olive oil
- 1 tbsp white wine vinegar
- 2 tsp minced fresh oregano
- Salt
- Fresh ground black pepper

For the salmon: Pulse the basil, parsley, almonds, garlic, ¼ tsp salt, and black pepper in a food processor to make a coarse paste. With the motor running, drizzle in the olive oil until incorporated. Lay salmon on working surface with the cut side facing you. With a narrow-bladed knife, cut a wide pocket; careful not to cut through the top or bottom of the salmon. With the pocket open, season with salt and pepper to taste and spread pesto evenly inside the salmon. (The salmon can be prepared to this stage a day ahead of grilling, then covered and refrigerated.)

Prepare an outdoor grill with a medium-high fire.

For the tomato-corn salad: Toss the tomatoes with the corn. Add the olive oil, vinegar, oregano, and salt and black pepper to taste. Lightly toss again.

Lightly brush the grill grate with oil. Brush the fillet on both sides with olive oil and season with salt and pepper. Lay the fish flesh side down on the grill and cook until there are distinct grill marks and you can lift the salmon without its sticking, about 3 to 5 minutes. (Test it by gently lifting a corner - if it sticks, let it cook a bit longer.) When it lifts cleanly, carefully turn it about 45 degrees from its original position (do not flip it over) and cook for another 3 minutes, until marked. Turn the fillet over to the skin side and cook for 3 to 5 minutes (instant-read thermometer inserted should read about 125° F). Transfer salmon to a plate and let rest for 5 minutes. Cut salmon into 4 pieces and serve warm or at room temperature topped with the tomato-corn salad

\* Cut corn kernels from the cob into a bowl and scrape out all juices with a knife. Cover and microwave on high for 1 minute.