

COCONUT-DILL SALMON WITH GREEN BEANS AND CORN

(slightly modified from [New York Times](#))

1 (2-pound) salmon fillet (skin on or off)
2 tablespoons plus 1 teaspoon olive oil
salt and pepper to taste
1 /2 cup unsweetened coconut cream
1 tablespoons dark brown sugar
2 tsp sherry vinegar
1 teaspoon Dijon mustard
1 lemon
chopped fresh dill to taste (you can use up to 1 /2 cup)
8 ounces green beans, trimmed
1 cup fresh corn kernels
1 pint cherry tomatoes, sliced into halves or quarters if large

Heat an outdoor grill. Pat the fish dry with paper towels and place on a large strip of heavy-duty aluminum foil on a sheet pan. Drizzle with 1 tablespoon oil and sprinkle lightly with salt.

In a small bowl, combine the coconut cream, brown sugar, vinegar, mustard, 1 tablespoon oil, salt and pepper. Zest the lemon right into the bowl and squeeze in 1 tablespoons juice. Stir in the fresh dill. Pour half of the dressing over the fish and set the other half aside. Wrap the fish in the foil by turning up the sides and crimping them together to form a packet.

On another large strip of foil, toss the green beans with oil and a pinch each of salt and pepper. Wrap the beans in the foil to form a packet. Place both the salmon and green bean packets on the grill and cover if using a gas grill. Grill until the green beans and salmon are cooked through, about 10 minutes. Transfer the fish packet to a large serving platter and open the top.

Open the green bean packet, transfer the beans to a large bowl and add the corn, tomatoes, more fresh dill, half of the reserved dressing and a pinch of salt. Toss to coat. To serve, top the fish with some of the vegetables and remaining dressing.