

# CopyCat Bonfish Grill Salmon Rhea with Lime Tomato Garlic Sauce

## Ingredients

Four 6-ounce Salmon Fillets

Butter at room temperature

Seafood Seasoning to taste

1/4 cup Spinach wilted or sautéed

1 ounce Lump Crab Meat

1 1/2 ounces Lime Tomato Garlic Sauce Recipe Below

## Directions

Spread butter on salmon fillets.

Season to taste with seafood seasoning.

Prepare grill with a few brush strokes of oil to reduce sticking.

Place fillets on grill.

Cook 3 minutes on each side.

Remove from grill.

Place on serving plates and top immediately with spinach, lump crab and prepared lime tomato garlic sauce.