

8 Easy BBQ Sides That You Can Make All Summer



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The sun is out, the weather is warm. Time to call a few friends, fire up the grill, and get the barbeque started!

We love our chargrilled meats and roasted veggies. But every great barbeque needs a supporting salad or side dish to tie it all together. Below, we've curated 8 easy BBQ sides that perfectly pair with your favourite grilled foods. Grab a few you like, and try them out this summer!

1. Green Bean, Bacon and Egg Salad



This is a delicious and easy-to-make salad that is perfect for a light lunch or as a side dish. The green beans provide a crisp, fresh flavour, while the bacon adds a savoury, smoky element. A vinaigrette ties everything together with a tangy and slightly acidic flavour.

2. Peanut Satay Noodle Salad



This salad is so refreshing. Omelette ribbons sit atop a bed of mixed veggies and rice noodles. Drizzle a bit of peanut sauce dressing on top, and you've got the perfect, shareable side. Looking for main ideas? Try this [BBQ Chicken Okonomiyaki](#).

3. Wild Rice, Charred Broccoli and Egg Salad



Lean, green, and super clean is how we'd describe this Wild Rice, Charred Broccolini, and Egg salad. Each bite is filled with tasty veggies that cut through smoky BBQ flavours.

4. German Potato Salad



Light, bouncy slices of pickled onion, baby chat potatoes, and more bring this German Potato Salad to life. A pungent dressing works well with this side, refreshing your palate as you go for more BBQ bites throughout the evening. For a vegetarian option, just omit the bacon.

5. Roast Cauliflower & Egg Salad



There are more veggies than we can count in this Roast Cauliflower and Egg Salad. An avocado dressing takes centre stage, draped across a beautiful bed of spinach, radishes, chickpeas, and cauliflower. Oh and how good are hard-boiled eggs in the summer?

6. Wild Rice, Dukkah Egg and Pomegranate Salad



How's this for a superfood salad? Our Wild Rice, Dukkah Egg, and Pomegranate Salad is a delicate balance of veggies, nuts, and berries, brought together with a zesty orange dressing. One thing we love about this dish? It only takes 25 minutes to make.

7. Garlic, Herb and Cheese Pull Apart



Cheesy bread. When is this ever a bad combo!? Trust us, these Garlic, Herb, and Cheese Pull Aparts will become essential at every BBQ you host from now on. They are the ultimate side dish.

8. Caesar Salad With Hot Smoked Salmon



We've perfected the Ceasar Salad in this recipe, creating the right balance of baby cos, parmesan, and prosciutto. We also added a few unique twists on the classic, which you'll discover on the recipe page. [Throw a few burgers](#) on the grill while you whip this salad up in no time.

Summer is a time to reconnect with friends and family over great food, great laughs, and great stories. Use these recipes to revive those old connections as we move into warmer, sunnier days.

Looking for more recipe inspo? Check out the full list [here](#).