

RECIPE | TOMATOES

GRILLED SALMON AND AZUCA TOMATOES



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TOTAL TIME

23 minutes

PREP TIME

8 minutes

COOK TIME

15 minutes

SERVES

2-3

COOKING LEVEL

Easy

INGREDIENTS

- 2 cups Azuca Tomatoes
- 3 5oz. salmon fillets
- 2 tsp. chopped fresh thyme
- 2 fresh garlic cloves, minced finely
- 1 ½ tsp. extra virgin olive oil
- ¼ tsp. salt and pepper, to taste
- 2 tbsp. fresh lemon juice (optional)

DIRECTIONS

1. Set barbecue to medium-low heat.
2. In a bowl, combine olive oil, salt, pepper, and garlic. Coat Azuca Tomatoes in mixture.
3. Grill tomatoes for 5-8 minutes or until soften.
4. Add salmon to grill for 5 minutes.

Tip: Drizzle lemon juice on Azuca Tomatoes and salmon for best flavor.