

RECIPE | TOMATOES



# ONE-PAN SALMON WITH SANGRIA® TOMATOES



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Recipe created by *Paulina Gomez*



**30 min**

10 min  
PREP.

20 min  
COOKING



**2**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes
- 4** springs thyme, divided
- 2** garlic cloves, chopped
- 2** salmon fillets
- 1** lemon
- ½** white onion, chopped
- 2 tbsps** olive oil, divided
- Salt and pepper, to taste

## DIRECTIONS

- 1** In a nonstick skillet add 1 tablespoon olive oil, then add salmon and season with salt and pepper.
- 2** Cook on medium-high heat until crispy on each side. Remove salmon, cover, and set aside.
- 3** Add tomatoes with remaining oil, sear until tomatoes burst. Then add in the onion and garlic. Season salt and pepper to taste.
- 4** Next, strip two springs thyme from stem and add to pan.
- 5** Slice half of lemon into rounds and zest remaining lemon. Add 1 tablespoon zest to tomatoes and mix well.
- 6** Add salmon back to pan and cook for another 5 minutes until fully cooked.
- 7** Top with remaining thyme and a slice of fresh lemon.