




RECIPE | TOMATOES

ONE-PAN SALMON WITH SANGRIA® TOMATOES

 10 min
PREP.
30 min 20 min
COOKING



2



easy

INGREDIENTS

Recipe created by *Paulina Gomez*

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.

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