

RECIPE | TOMATOES



ONE-PAN SALMON WITH AZUCA TOMATOES

A circular logo with a dark blue background. The text "pure flavor" is written in a white, lowercase, sans-serif font. A green leaf icon is positioned between the words "pure" and "flavor".

pure
flavor



[PURE-FLAVOR.COM](https://www.pure-flavor.com)

ONE-PAN SALMON WITH AZUCA TOMATOES

Recipe created by *Nicole Kendrick*



25 min

5 min | **20 min**
PREP. | COOKING



3



easy

INGREDIENTS

- 4 oz** Pure Flavor® Azuca Red Cherry Tomatoes
- 3** salmon fillets
- ¾ cup** Parmesan, grated
- ½ cup** butter
- 2 tsp** of lemon juice
- 1 tsp** garlic, minced
- 1 tsp** Italian seasoning
- ½ tsp** thyme
- ½ tsp** garlic powder
- ½ tsp** salt

DIRECTIONS

- 1** Preheat the oven to 400°F. Place the salmon in a cast iron pan, arranging the tomatoes around the sides.
- 2** In a small bowl, melt the butter in the microwave. Add salt, garlic powder, Italian seasoning, thyme, and garlic. Stir well.
- 3** Pour the seasoned butter mixture over the tomatoes and salmon. Sprinkle Parmesan over the top.
- 4** Bake uncovered for 17 minutes until the salmon reaches an internal temperature of 145°F, then broil for an additional 3 minutes.
- 5** Serve and enjoy!