



RECIPE | TOMATOES

# ONE-PAN SALMON WITH AZUCA TOMATOES



25 min

5 min  
PREP.

20 min  
COOKING



3



Easy

## INGREDIENTS

Recipe created by *Nicole Kendrick*

**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!

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