

RECIPE | TOMATOES

PAN SEARED SALMON

WITH CHERRY TOMATOES ON-THE-VINE



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Recipe created by 13 at the Inn

INGREDIENTS

- 12 oz Pure Flavor® RedRoyals™ Cherry Tomatoes on-the-Vine
- 1 8 oz salmon fillet, patted and dried with paper towel
- ¾ cups heavy cream
- 1 tbsp extra virgin olive oil
- 1 cup spinach
- 1 tbsp butter

DIRECTIONS

1. Season salmon with kosher salt and fresh ground pepper and place in pre-heated cast iron skillet with olive oil for 5 minutes depending on fillet thickness. Flip and continue to cook for 2 minutes. Remove from skillet and set aside.
2. Wipe skillet and melt butter. Add cherry tomatoes. Cook for 2 minutes and add spinach until wilted.
3. Add in cream and season to taste.
4. Place salmon fillet back in skillet and let cook for 2-3 minutes or until everything is heated through.



TOTAL TIME

20 minutes

PREP TIME

5 minutes

COOK TIME

15 minutes

SERVES

1

COOKING LEVEL

Easy