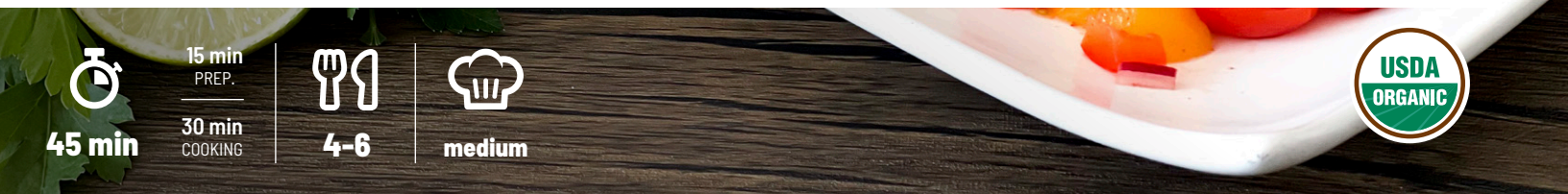




## RECIPE | TOMATOES

# ROASTED SALMON WITH TOMATO PEACH SALSA



45 min

15 min  
PREP.

30 min  
COOKING



4-6



medium

## INGREDIENTS

Recipe created by Amber Bogardus

### For the tomato and peach salsa:

- 1 dry pint** Pure Flavor® Organic Juno® Bites Red Grape Tomatoes, halved
- 1** Pure Flavor® Organic Red Sweet Bell Pepper, diced
- 1½ cup** frozen peaches, thawed
- ¼ cup** red onion, diced
- ¼ cup** fresh cilantro
- 1** serrano pepper, mined
- 2 tbsp** fresh lime juice
- 1 tbsp** brown sugar
- 2 tsp** chili powder

### For the salmon ingredients:

- 1.5 lb** Alaskan salmon fillet
- 4 cups** water
- ¾ cup** coconut sugar
- ¾ cup** salt
- 1 tbsp** black peppercorns
- 1** lemon, sliced
- 1** orange, sliced
- 1** cedar plank, pre-soaked
- Salt and pepper, to taste

Pro Tips: • Fresh peaches may be used in substitute for frozen, you'll need about 3.

• For more intense flavor, let salmon rest in the fridge for at least 4 hours to overnight. If you prefer your salmon more medium-well, add about 5 more minutes to the cooking time.



## DIRECTIONS

- Prepare the brine for the salmon by bringing 1 quart of water to a boil, add in the coconut sugar and salt, stir to dissolve, and allow to cool to room temperature.
- Once brine has cooled, place salmon in a casserole dish, sprinkle black peppercorns over it, and pour the brine over it.
- Preheat the grill to 425°F.
- Prepare the salsa as the grill is preheating by combining the tomatoes, peaches, bell pepper, onion, and minced serrano pepper. Toss to combine.
- In a small bowl, combine the fresh lime juice, brown sugar, and chili powder. Pour over the prepared salsa ingredients and stir. Store in the fridge until ready to serve.
- Once the grill is preheated, remove the salmon from the brine and pat dry. Discard the black peppercorns.
- Place the salmon on the cedar plank, sprinkle with salt and pepper, then layer fresh lemon and orange slices across the length of the fish.
- Grill the salmon on the cedar plank at 425°F for 25 - 30 minutes until it reaches an internal temp of at least 125°F.
- Pick fresh cilantro leaves from the stems and toss them into the salsa right before serving.
- Once the salmon has reached your desired internal temp, place it on a serving plate and top with the Tomato and Peach Salsa. Serve with additional salsa on the side.

PURE-FLAVOR.COM

