

RECIPE | TOMATOES



SANGRIA® SALMON CAPRESE PASTA



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Recipe created by *Laura Ashley Johnson*



35 min

10 min | **25 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, divided
- 4** salmon filets
- 10 oz** rigatoni pasta
- 6½ oz** garlic and herbs spreadable cheese
- 4 oz** fresh mozzarella pearls
- 1 cup** fresh basil, chopped
- 4 tbsp** olive oil, divided
- 2** garlic cloves, thinly sliced

- ½ tsp** salt, divided
- ½ tsp** pepper, divided
- Parmesan cheese, grated for garnish

DIRECTIONS

- 1** Preheat the oven to 400°F.
- 2** In a 13"x9" baking dish, place the spreadable cheese in the center of the pan and arrange $\frac{3}{4}$ of the tomatoes and garlic evenly around it. Drizzle 3 tbsp olive oil on the tomatoes, sprinkle with $\frac{1}{4}$ tsp of salt and pepper and toss until well coated. Bake for 20-25 minutes, or until the tomatoes start to burst.
- 3** Meanwhile, cook pasta as per package instructions until al dente, drain and set aside.
- 4** Season salmon filets on both sides with remaining salt and pepper. In a medium skillet on medium-high heat, add remaining olive oil and sear salmon 4 minutes skin-side, flip and cook the top for 4 minutes, then cook skin-side again for 3-5 more minutes.
- 5** Remove cheese and tomatoes from the oven once finished baking, then carefully mash the tomatoes with a fork and stir with the cheese until it's a cohesive sauce.
- 6** Stir in the basil, mozzarella, and drained pasta.
- 7** Plate the pasta, top with salmon and garnish with parmesan cheese and remaining fresh tomatoes.