



RECIPE | TOMATOES

SANGRIA® SALMON CAPRESE PASTA



10 min
PREP.



4



easy

35 min

25 min
COOKING

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

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 ¾ of the tomatoes and garlic evenly around it. Drizzle 3 tbsp olive oil on the tomatoes, sprinkle with ¼ 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.

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