



Sauteed Salmon

with Cilantro Pomodoro

Estimated prep time: 30-45 minutes

Serving suggestions: Enjoy this fresh Mediterranean dish with pasta, quinoa, rice, or even cauliflower rice.

Ingredients

- 2-8 oz. Salmon Filets (Fresh)
- 1/2 tsp Salt
- 1/2 tsp Black Pepper
- 1/4 cup Extra Virgin Olive Oil
- 24 oz. Freshly Prepared Pasta

Pomodoro Sauce:

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| 3 oz. Savor Capers | 8 oz. Red Wine Vinegar |
| 8 oz. Savor Pitted Kalamata Olives | 8 oz. Chicken Broth |
| 8 oz. Savor Jumbo Queen Olives Halved | 8 oz. Diced Onion |
| 2 tbsp Savor Zaatar | 2 tsp. Chopped Garlic |
| 28 oz. can Italian Diced Tomatoes | 1/4 cup Chopped Fresh Cilantro |
| 8 oz. Dry White Wine | 1/4 cup Fresh Basil Chopped |

Mix all ingredients in 1 gallon plastic container. Cover and reserve.

Directions

1. Season salmon with salt & pepper.
2. Heat olive oil in large non-stick sauté pan under med-high heat for 1 1/2 -2 minutes, just before oil smokes.
3. Add salmon to hot pan flesh side down. Cook for approx. 4 minutes.
4. Turn salmon and cook an additional 1 minute.
5. Add 16 oz. Of the pomodoro sauce to the sauté pan with the salmon.
6. Cook salmon in pomodoro sauce for an additional 3-5 minutes salmon and sauce are heated thoroughly.
7. In large entrée bowl, serve salmon on 12 oz. fresh hot pasta with 8 oz. hot pomodoro sauce.
8. Garnish with fresh herbs.

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