



Grilled Salmon with Heirloom Tomatoes

Recipe By CHEF ABBY J

SERVES: 4

SALMON:

- ☐ 4 skinless salmon filets (1 inch thick)
- ☐ extra virgin olive oil
- ☐ salt and pepper

HEIRLOOM TOMATOES:

- ☐ 2 tbsp. white balsamic vinegar
- ☐ 2 tbsp. extra virgin olive oil
- ☐ 1 tsp. garlic, minced
- ☐ 1½ lb. mixed heirloom tomatoes, sliced
- ☐ ¼ cup red onion, diced
- ☐ ½ cup fresh basil leaves, torn
- ☐ 2 tbsp. capers

DIRECTIONS:

- ☐ 1. Spread out your sliced tomatoes on to a serving dish.
- ☐ 2. In a mixing bowl, add red onion, olive oil, vinegar, garlic, capers, and basil. Whisk until combined and then pour over the tomatoes.
- ☐ 3. Brush olive oil on to your salmon, coating all sides. Sprinkle with salt and pepper.
- ☐ 4. Either on the grill or in a grill pan on the stove, grill the salmon for 4 minutes on each side.
- ☐ 5. Place your salmon filets over the marinated tomatoes and serve.

These vine ripe heirloom tomatoes have all the deliciousness of summer!

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!