

Seared Salmon with persiMon® Salsa



Makes 2 servings

PERSIMON® SALSA

1 persiMon®, peeled
6 pc asparagus, blanched
10 pc cherry tomatoes
¼ cup (50 mL) fresh coriander washed and chopped
¼ tsp (1 mL) chili flakes
1 tbsp (15 mL) rice wine vinegar
1 tsp (5 mL) soy sauce
1 tsp (5 mL) liquid honey
2 tbsp (30 mL) olive oil
salt & pepper to taste

SALMON

3 tbsp (45 mL) olive oil
2, 6 oz. (175 g) salmon fillets
salt & pepper to taste
1 lime cut into 4 wedges



PREPARATION

- Dice the persiMon® into ½-inch (1 cm) cubes.
- Place in a medium sized bowl.
- Cut the asparagus into ½-inch (1 cm) pieces, quarter the cherry tomatoes (and add to the bowl).
- Add the remaining ingredients and toss to coat.
- Season with salt and pepper.

Source: www.persimoncanada.com

