



# Salmon with Citrus Salsa

(ADAPTED FROM TASTE OF HOME)



**Yield:** Makes 4 servings

## Ingredients

- 2 plum tomatoes, seeded and chopped
- ½ cup cubed fresh pineapple
- ¼ cup minced fresh basil
- ¼ cup lime juice
- 2 shallots, chopped
- 2 tbsp reduced-sodium soy sauce
- 1 tsp brown sugar
- ¼ tsp pepper, divided
- 4 salmon fillets (6 ounces each)
- ½ cup reduced-sodium chicken broth
- 2 tsp grated lemon zest

## Instructions

Preheat oven to 375 degrees.

For salsa, in a small bowl, combine the tomatoes, pineapple, basil, lime juice, shallots, soy sauce, brown sugar and 1/8-tsp pepper.

Place fillets in a greased 13 x 9 inch baking dish. Pour broth into dish. Sprinkle fillets with lemon zest and remaining pepper.

Bake uncovered, at 375 degrees Fahrenheit, for 10-15 minutes or until salmon flakes easily with a fork. Serve with salsa.

# Salmon with Citrus Salsa

## Description

This dish is light and unique way to try eating fish! The citrusy and bright fruit salsa livens up the salmon (or other fish if you prefer) and creates a tropical vibe.



**FARMERS**  
MARKET

## Farmers Market Finds

- Plum tomatoes
- Fresh basil



**GROCERY**  
STORE

## Grocery Store Grabs

- Fresh pineapple
- Lime juice
- Reduced-sodium soy sauce
- Brown sugar
- Pepper
- 4 salmon fillets (6 ounces each)
- Reduced-sodium chicken broth
- Lemon
- Shallots

## Biblio Bistro

Biblio Bistro is a fun, quick and dynamic video series featuring local, nutritious and seasonal produce. It's made in partnership with Portage Lake District Library. See how to cook this recipe at [pldl.org/biblio-bistro](http://pldl.org/biblio-bistro).

## Substitutes

Could use cod, white fish, trout or tofu in place of salmon.

Could use fresh mango or canned pineapple (in juice if possible) in place of fresh pineapple.

Could use tamari or liquid aminos for gluten-free alternative to soy sauce.

Could use a regular onion in place of shallots.

Could use veggie broth in place of chicken broth, if following a pescatarian diet.

## Pairs with

This bright summer dish would pair well with light and vibrant sides that highlight all that summer has to offer. Grilled veggies or a fresh salad, corn, and potato salad would all round out and complement this dish.