

## 3 Spectacular Salmon Recipes

*All recipes cooked under broiler on bottom self*

### Salmon with Rosemary & Sun Dried Tomatoes

Ingredients:

Salmon	Extra Virgin Olive Oil
Season Salt	Sun Dried Tomatoes in oil
Fresh Ground Pepper	Fresh Rosemary

Lightly drizzle extra virgin olive oil on salmon. Sprinkle with season salt & fresh ground pepper. Slice garlic & sprinkle on top. Blot fresh sun dried tomatoes in oil, slice & place on top. Add fresh rosemary removed from stem. Broil 7 minutes.

### Salmon with Pesto Sauce

Ingredients:

Salmon  
Pesto

Spread top of salmon with pesto. Broil 7 minutes.

### Salmon with Citrus Mango Salsa Topping

Ingredients:

Salmon	Citrus Mango Salsa
Cilantro	Fresh Mango
Red Onion	Lime

Drizzle top of salmon with citrus mango salsa. Broil 6 minutes, top with mixture of cilantro, diced fresh mango, red onion & lime. Broil 1 additional minute.

