

Salmon with Black Bean & Corn Salsa

Ingredients

1 1/2 lbs Salmon Fillet
Olive Oil
Salt & Pepper



For Salsa:

3/4 cup Black Beans, drained
3/4 cup canned Corn, drained
1/4 cup Red Onion, chopped
1/8 cup Fresh Cilantro, chopped
1 tbsp Olive Oil
1 1/2 tbsp Lime and Lemon Juice
Salt & Pepper

Directions

For Salmon: Rub olive oil over salmon and sprinkle with salt and pepper. To grill, place on greased, pre-heated grill for 8-10 minutes, or until fish is opaque and flakes easily with a fork. To bake, place in greased cooking dish in pre-heated 350 oven for 10 minutes, or until fish is opaque and flakes easily with a fork.

For Salsa: Combine all ingredients and serve over salmon.

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