

Salmon Cubes with Fruity Salsa

Recipe By *Faigy Grossmann*



Cooking and Prep:  40
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shavuot

Diet: Low Carb, Pescetarian

Source: Family Table by

Mishpacha Magazine

I love the combination of the fruit with salmon. The jalapeño pepper adds a great punch of flavor. This works just as well when made with a full side of salmon.

Ingredients (9)

Salmon

15 salmon cubes (1-inch/2.5-centimeter)

1 cup **Haddar Creamy Italian Dressing**

Salsa

1 cup finely diced strawberries

1 cup finely diced mango

- 1/2 cup finely diced **Gefen Pineapple**
 - 1 tablespoon finely diced jalapeño pepper
 - 2 tablespoons finely diced purple onion
 - 1/4 cup orange juice
 - 1 cube **Dorot Gardens Frozen Cilantro**
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Start Cooking

Prepare Salmon

1. Marinate salmon in Italian dressing for half an hour, then place on a foil-lined baking sheet. Bake in an oven preheated to 350 degrees Fahrenheit (180 degrees Celsius) for 10 minutes and then broil for an additional five minutes.

Prepare Salsa

1. Combine all the salsa ingredients and allow to macerate for at least half an hour. Serve salsa alongside salmon.