



CAJUN SALMON WITH CORN SALSA

INGREDIENTS

- 2 corn cobs, cooked
- 10.5 oz. cherry tomatoes, quartered
- 1 cup coriander, leaves
- 4 salmon fillets (6oz. each)
- 2 tbsp. Cajun seasoning
- 2 tbsp. olive oil

INSTRUCTIONS

- Heat the oven to 425°F. Mix the Cajun seasoning with the olive oil and coat the salmon with mixture. Place the salmon on a baking tray or oven proof dish. Bake for 12-15 minutes, until cooked through.
- Use a small knife to cut down the side of the corn cobs to remove the kernels and place them in a large bowl. Add the tomato and coriander and toss to combine.
- To serve, divide the salsa between 4 serving plates. Top with the salmon and serve.