

## Recipe – Baked Salmon with Plum Ginger Salsa

### Ingredients:

- 6 4-ounce pieces of salmon
- olive oil
  
- 2 inch fresh ginger – grated fine
- 1 large red bell pepper
- 1 large yellow pepper
- 1 large tomato
- ½ red onion
- 4 plums
- 1 bunch fresh parsley
- 1 bunch fresh cilantro
- 2 cloves garlic
- 3 TBSP Olive Oil
- 1 lime
- 1 lemon

### Directions:

Brush the baking dish with olive oil and place salmon skin side down. Brush with olive oil.

Bake in a 375 degree oven until the salmon is almost done through, could be 7 – 12 minutes depending on thickness.

Chop all of the salsa ingredients (small) except for the lime, lemon, garlic. Mince the garlic and use juice of the lemon and lime along with the olive oil in a food processor. Toss together and serve.

Makes 6 servings.