



S I E R R A
GOLD
S E A F O O D

Rich, velvety salmon made for a romantic night in.

Creamy Tuscan Salmon

Ingredients:

- 2 salmon fillets
- Salt & pepper
- 1 tbsp olive oil
- 3 cloves garlic, minced
- ½ cup cherry tomatoes
- ½ cup sun-dried tomatoes (optional but amazing)
- 1 cup heavy cream
- ½ cup grated Parmesan
- 1 cup fresh spinach
- 1 tsp Italian seasoning

Instructions:

- Season salmon with salt & pepper.
- Sear in olive oil 3–4 minutes per side. Remove and set aside.
- In same pan, sauté garlic and tomatoes.
- Add cream, Parmesan, Italian seasoning. Simmer until slightly thickened.
- Stir in spinach until wilted.
- Return salmon to pan and simmer 3–5 minutes.
- Serve with pasta or crusty bread.