

# Grilled Salmon with Pomodoro Sauce

TOTAL TIME  
**20**  
mins

SERVINGS  
**20**



Grilled salmon fillets served over linguine, topped with a vibrant Pomodoro sauce made from Signature Creamy Tomato Basil Bisque, diced tomatoes, Italian herbs, and black pepper. Finished with grated Parmesan for a savoury touch.

**MADE WITH**



Signature Creamy Tomato Basil Bisque  
CASE CODE 24861

## Ingredients

as needed	Vegetable cooking spray
20	Salmon fillet, 113 g (4 oz) each, yield from raw
1 tub (1.81 kg)	Signature Creamy Tomato Basil Bisque, thawed
5 g	Italian seasoning
296 mL	Water
907 g	Diced tomatoes, drained
3 tbsp	Dried parsley flakes
3 tbsp	Dried thyme, leaves, crushed
2 g	Black pepper, freshly ground
100 g	Parmesan cheese, grated
1.36 kg	Cooked linguine, drained

## Directions

- 1 Preheat grill.
- 2 Mix soup, water, parsley, Italian seasoning, and diced tomatoes. Bring to a simmer.
- 3 Grill salmon 8 to 12 minutes or until fish flakes easily when tested with a fork and internal temperature is 74°C (165°F) or higher for 15 seconds.
- 4 Place 125 g (½ cup / 2.5 oz) hot linguine on a plate and top with 59 mL (2 oz) of tomato sauce. Sprinkle with Parmesan cheese and top with grilled salmon. Add 1 oz. of sauce on salmon and fresh herbs.