

Salmon Sante Fe

Salmon Sante Fe= makes 4 servings

1 ½ pounds salmon fillets (skin removed), thawed

¼ teaspoon kosher salt

1/8 teaspoon pepper

1 (10-ounce) can diced tomatoes with lime

juice/cilantro (well drained)

½ cup light mayonnaise

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Steps

1. Cut salmon into 4 servings; season with salt and pepper (wash hands).
2. Preheat large saute pan on medium-high 2-3 minutes. Combine tomatoes and mayonnaise in medium bowl. Coat both sides of salmon with tomato mixture and place in pan (wash hands).
3. Add remaining tomato mixture to salmon and cover; cook 3-5 minutes on each side or until fish is 145 degrees. Serve

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