



Strawberry Caprese Salmon

4 salmon fillets (4 oz. each)
½ tsp. paprika
¼ tsp. ground pepper
1 Tbsp. extra virgin olive oil
4 tsp. shredded mozzarella

1-1/4 cup strawberries, washed
and chopped
2 Tbsp. basil, washed and
chopped
1 Tbsp. honey
2 tsp. balsamic vinegar

Directions

1. Wash hands with soap and water. Combine strawberries, basil, and honey in a small bowl. Refrigerate until ready to use.
2. Combine paprika and ground pepper in a small bowl. With clean hands, Coat raw salmon in olive oil and rub each fillet with paprika and pepper seasoning.
3. Prepare salmon your preferred method. If using an air fryer, preheat air fryer to 400°F for 3 minutes, place salmon skin side up in air fryer for 7 minutes, flip halfway through, and use a food thermometer to check the internal temperature reaches 145°F.
4. Top each cooked salmon fillet with 1 teaspoon of shredded mozzarella, the strawberry basil mixture, and a ½ teaspoon balsamic vinegar. Enjoy! **Yield:** 4 Servings

Nutrition Facts (per serving): 290 calories, 17 grams fat, 75 milligrams sodium, 9 grams carbohydrate, 1 gram fiber, 26 grams protein