



# Mini Corn Cakes and Grilled Salmon Topped with Fresh Tomato Bruschetta



**YIELD: 4 servings**

INGREDIENTS	MEASUREMENTS
<b>Tomato Bruschetta</b>	
SupHerb Farms Fresh Frozen Bruschetta Blend	8 oz bag
Olive oil	¼ cup
Balsamic vinegar	2 Tbsp
<b>Corn Cakes</b>	
Corn, shucked	6 ears
Large eggs, beaten	2 eggs
Milk	½ cup
SupHerb Farms Fresh Frozen Parsley	1 Tbsp
Flour	½ cup
Salt and pepper	To taste
Olive oil	4 Tbsp
<b>Salmon</b>	
Salmon, skinless	1 ½ lbs
Olive oil	4 Tbsp
Salt and pepper	To taste

## TOMATO BRUSCHETTA PREPARATION

1. Blend SupHerb Farms Fresh Frozen Bruschetta Blend, olive oil and vinegar together in a medium mixing bowl.
2. Set aside and let mixture set at room temperature for at least one hour.

## CORN CAKE AND SALMON PREPARATION

1. Bring a large pot of water to a boil. Add corn. Cook on medium-high for 3 to 4 minutes or until corn is tender. Remove corn from water and cool.
2. While corn is cooling, slice salmon into 12 pieces. Brush with olive oil and season with salt and pepper. Set aside.
3. Preheat oven to 225°.
4. Cut the cooled corn off the cob and place in a large mixing bowl. Add eggs, milk, and SupHerb Farms Fresh Frozen Parsley. Whisk the ingredients together. Stir in flour. Season with salt and pepper.
5. Heat 1/8" of olive oil in a large sauté pan on medium-high. Allow oil to get hot.
6. Add 1 tablespoon of the corn mixture into hot oil. Cook each side for about 4 minutes or until golden brown. Place cooked cakes on a baking sheet and put in oven to keep warm.
7. Repeat this process until all the cakes are cooked.
8. Place salmon on a hot grill. Cook each side for about 4 minutes or until the salmon is the desired temperature.

## TO SERVE

Place 3 mini corn cakes on a plate, top with 3 pieces of grilled salmon, finish with fresh tomato bruschetta and serve.