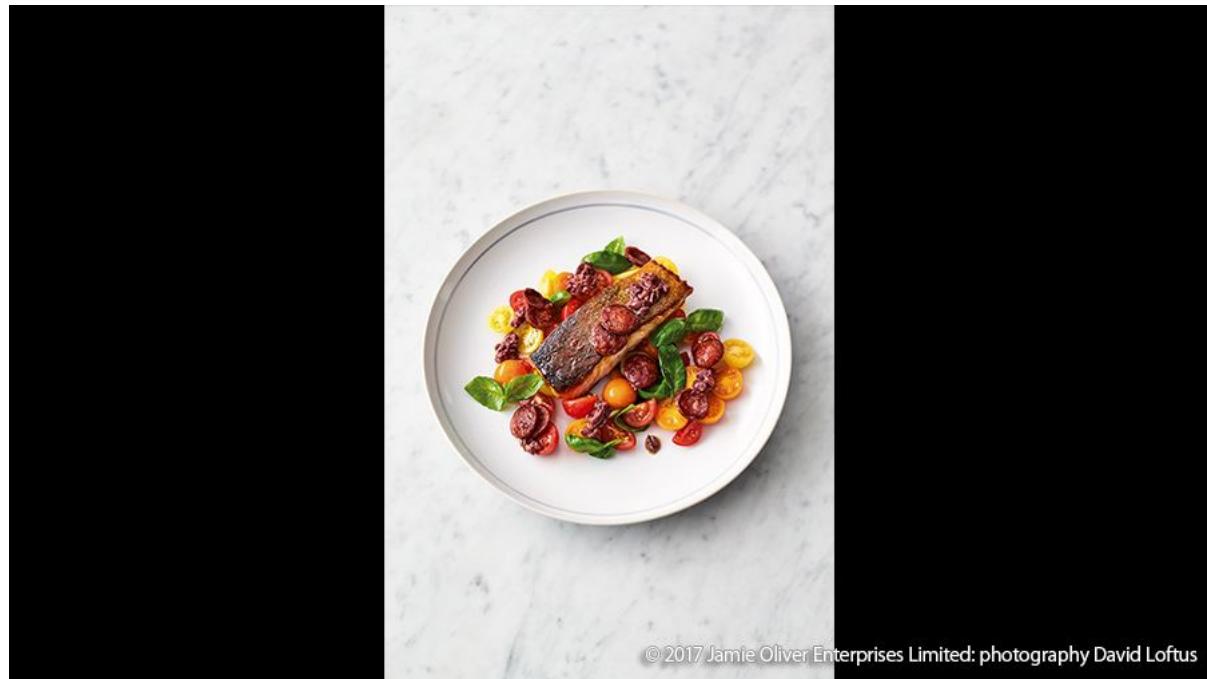


# Smokin Chorizo Salmon



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Recipe by: [Jamie Oliver](#)

Cooking Time: 11 minutes

Serves: 2

## Ingredients

2 x 150g salmon fillets, skin on, scaled, pin-boned	300g ripe mixed-colour cherry tomatoes	4 sprigs of fresh basil
8 black olives (stone in)	30g chorizo	

## Method

1. Put the salmon flesh side down in a large cold non-stick frying pan and place on a medium-high heat. As the pan comes up to temperature and the salmon begins to sizzle (about 3 minutes), flip it over and cook on the skin side for 5 minutes, or until very crisp and just cooked (depending on its thickness).
2. Meanwhile, halve the cherry tomatoes, tear up most of the basil leaves, then toss it all with 1 tablespoon of red wine vinegar and a pinch of sea salt and black pepper. Squash the olives and discard the stones, then finely chop the flesh. Mix with 1 teaspoon of extra virgin olive oil and a splash of water.
3. Finely slice the chorizo, add to the pan for the last 2 minutes, then toss in the dressed tomatoes for 30 seconds. Divide between your plates, with the salmon on top. Spoon over the dressed olives and pick over the remaining basil.

Notes: 5 Ingredients — Quick & Easy Food by Jamie Oliver is published by Penguin Random House. Recipe © Jamie Oliver Enterprises Limited, Photography © Jamie Oliver Enterprises Limited, by David Loftus (2017 5 Ingredients — Quick & Easy Food).

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