



Salmon with Tomato & Olive Relish

- 1 1/2 cup finely diced fresh LOCAL tomatoes
- 1/2 cup each chopped onions and Kalamata olives
- 1/4 cup capers
- 3 Tbsp olive oil
- 1 Tbsp white balsamic vinegar
- salt & pepper to taste
- 6 pieces (approx. 1/2 lb each) skinless center-cut salmon fillets
- 1 lemon cut into wedges

Preheat oven to 450 F.

Mix tomatoes, onions, olives, capers, olive oil, vinegar, salt and pepper. Season salmon with salt & pepper, bake on baking sheet until lightly golden around the edges, approx. 6 to 8 min. Top with tomato mixture, garnish with lemon wedges. Serve immediately.

Yields : 6 servings