

Roasted Salmon & Sun~Dried Tomatoes



Makes 6 Servings

6 ~ 4oz salmon filet, skinned

6oz sun~dried tomatoes, in oil, minced, reserve oil

parsley, fresh, chopped

dill, fresh, chopped

4 medium garlic cloves, finely minced

1 shallot, finely minced

salt and pepper

Preheat oven to 350.

Mix together sun~dried tomatoes oil, parsley, dill, garlic, shallot, salt and pepper. Cover and refrigerate 2~3 hours to allow flavors to blend.

Brush tomato mixture on top of salmon. Roast 10~15 minutes or until salmon is opaque. Top with sun~dried tomatoes last 3~4 minutes of baking.

Prepare Ahead Tip

Roast and allow to cool. Wrap tightly in plastic wrap and refrigerate up to 24 hours. Bring to room temperature before serving.

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