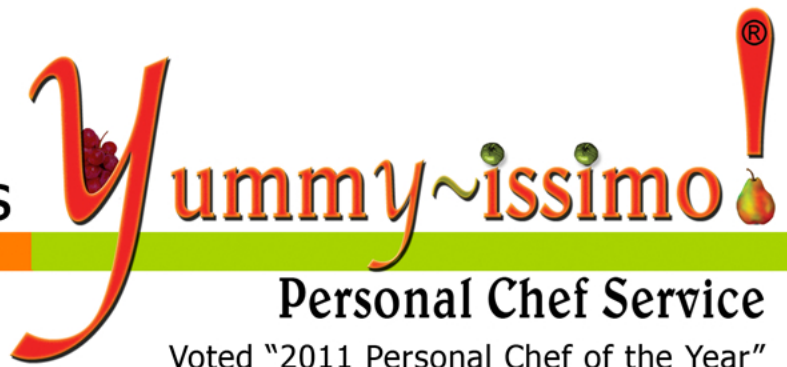


# Roasted Salmon & Sun~Dried Tomatoes



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 6 Servings

6 ~ 4oz salmon filet, skinned

dill, fresh, chopped

6oz sun~dried tomatoes, in oil, minced,  
reserve 1t oil

4 medium garlic cloves, finely minced

parsley, fresh, chopped

1 shallot, finely minced

salt and pepper

Preheat oven to 350.

Mix together sun~dried tomato 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.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

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