

## *Salmon with Sun-Dried Tomato Sauce*

The sun-dried tomato sauce is easy to make especially with the help of a food processor and the salmon cooks in minutes! You will have leftover sauce to reserve for another use. Serve with a side salad of your choice and toasted baguette bread for a perfectly balanced meal.

### *Ingredients*

4-6 Salmon Fillets (Preferably Alaskan Salmon Fillets, about 8 ounces each)  
2 cloves Garlic  
2 cups fresh Basil, packed  
1 1/2 cups jarred Julienne Cut Sun-Dried Tomatoes, drained  
1/3 cup pitted Kalamata Olives  
1/2 teaspoon Red Pepper Flakes  
1/4 teaspoon Iodized salt  
1 cup Extra Virgin Olive Oil + additional  
sea salt and fresh ground black pepper  
Grated Parmesan Cheese  
Lemon Wedges

### *Preparation*

In a food processor, pulse garlic until finely minced. Add basil and pulse. Add sun-dried tomatoes, olives, red pepper flakes, 1/4 teaspoon salt and pulse until mixture is finely chopped. Slowly pour olive oil from top of food processor while mixing. Scrape down sides and mix until well combined if necessary. Pour mixture into a medium bowl and set aside.

Turn oven to broil and set rack to upper 3rd of oven.

Line baking tray with foil and lightly oil. Place salmon fillets on baking tray and lightly brush all sides with olive oil then sprinkle with sea salt and fresh ground pepper. Place in oven and broil until partially cooked, about 3-4 minutes. Carefully remove from oven and spread generous amount of sun-dried tomato sauce on each fillet. Place back in the oven and broil until just cooked thru and sauce starts to sizzle, about 3-4 minutes longer. Remove from oven and sprinkle fillets with fresh grated parmesan cheese. Serve immediately with lemon wedges.

Serves 4-6