

# Salt and Serenity

## Roasted Spiced Salmon and Tomatoes

Adapted from Donna Hay's recipe for Smoked Paprika and Green Olive Salmon

Serves 4

### **For the tomatoes:**

2 pints grape or cherry tomatoes, halved

1 tablespoon extra virgin olive oil

½ teaspoon kosher salt

¼ teaspoon black pepper

### **For the salmon:**

2 lemons, thinly sliced

4 salmon fillets, each about 6-8 ounces

1 Tablespoon olive oil

1 teaspoon smoked paprika

¼ teaspoon Aleppo pepper or red pepper flakes

1 teaspoon honey

1 teaspoon kosher salt

¼ cup kalamata olives, pitted and quartered

½ cup fresh basil leaves, julienned

1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper. Place halved tomatoes on baking sheet in a single layer. Drizzle with olive oil, salt and pepper and use your hands to toss and coat all the tomatoes. Roast in oven for 15-20 minutes until they begin to bubble and brown.
2. While tomatoes are roasting, prepare salmon. Line a second baking sheet with parchment paper. Arrange thinly sliced lemon on baking sheet in 4 rectangles, topping each lemon rectangle with a piece of salmon. In a small bowl, whisk olive oil, smoked paprika, Aleppo, honey and salt together. Brush this mixture over the salmon. Roast in oven for 10-12 minutes, until salmon reaches an internal temperature of 130°F, when you insert a meat thermometer into the thickest part of the fillet. This will leave your salmon slightly pink in the center. Cook to 140°F, if you prefer it more well done.
3. Remove from oven. Scatter olives and basil over salmon. Serve with roasted tomatoes.