

September - Happy Fathers Day

Tasmania Atlantic Salmon with Tomatoes, Capers & Olives

Preheat oven 180 degrees.

Serves 4

Ingredients

4 x 170grms Tasmanian Atlantic Salmon fillets

1 Punnet of cherry tomatoes

2 Tablespoons of capers (drained)

2 Tablespoons chopped Kalamata Black Olives.

2 Tablespoons of extra virgin olive oil.

Method

* Place salmon fillets in shallow baking dish.

* Sprinkle on top, tomatoes, capers, olives and drizzle olive oil.

* Season with salt and pepper and bake for 30 mins.

Note from Tania

In my opinion, no one can cook salmon on the BBQ like my Dad. However, whether it's baked in the oven, grilled on the BBQ or smoked and served on a mini pikelets with cream cheese, dill and a glass of champagne, yummo, I just love Salmon!

With Fathers Day this month, you might like to try this dish. It goes great with a side of potatoe gnocchi that's been loving dressed with a sprinkle of Parmesan cheese just before serving.

A little twist on a fish dish that is bound to impress.

Enjoy, TK x