

Baked Salmon with cherry tomatoes, asparagus and new potatoes

35 minutes

Serves 4

Ingredients

wild salmon, 4 individual portions

350g cherry tomatoes

2 shallots, thinly sliced

3 cloves garlic, shaved

fresh basil

olive oil

salt and pepper

Method

Preheat oven to 200C.

Into a baking dish add the tomatoes, some fresh basil, garlic and shallots, drizzle everything with olive oil, a little salt and pepper and roast uncovered for 15 minutes.

Place salmon, skin side down on tomato-shallot mixture.

Sprinkle with a tiny bit of salt and pepper.

Roast uncovered 15 to 18 minutes depending on how thick your fish is basting it once with all those juices during the cooking time.