

# Baked Salmon with Tomatoes

## Ingredients

2 lbs salmon fillets	2 tbsp fresh lemon juice
2 tsp olive oil, plus 2 tbsp	1 tsp dried oregano
Salt & fresh ground black pepper	1 tsp dried thyme
3 tomatoes chopped, or 1 (14 oz) can chopped tomatoes, drained	
2 chopped shallots	

## Directions

Preheat oven to 400° F. Sprinkle salmon with 2 tsp olive oil, salt and pepper. Stir the tomatoes, shallots , 2 tbsp of oil, lemon juice, oregano, thyme, salt & pepper in a medium bowl to blend.

Place a salmon fillet, oiled side down, atop a sheet of foil. Wrap the ends of the foil to form a spiral shape. Spoon the tomato mixture over the salmon. Fold the sides of the foil over the fish and tomato mixture, covering completely. Seal the packets closed. Place the foil packed on a heavy baking sheet. Repeat until all of the salmon have been individually wrapped in foil and placed on the baking sheet.

Bake until the salmon is cooked through, about 20-25 minutes. Using a large metal spatula, transfer packets to plates in serve. Be careful when opening.

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