

Provençal salmon

Ingredients

For 6 people:

1.2 kg of salmon (nets or whole fish)

1 onion

1 brick of 500 ml of tomato coulis

20 Black Olives in Greek Driven

Olive oil

Salt, pepper, Provence herbs

Preparation

Place the fish in a baking dish.

Cover with tomato coulis

Salt, pepper, sprinkle with Provence herbs (or dill)

Add a drizzle of oil and put in the oven, 180 ° C for 30 minutes.

Accompagnement

Rice, lemon.