

# *Provençal Salmon*

## *Ingredients*

For 6 people:

1.2 kg salmon (fillets or whole fish)  
1 onion  
1 brick of 500 mL of tomato coulis  
20 pitted Greek-style black olives  
Olive oil  
Salt, pepper, Herbes de Provence

## *Preparation*

Arrange 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.

## *Accompaniment*

Rice, lemon.