

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.

Accompagnement

Rice, lemon.