



Recipes For Your Delight

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Ingredients:

4 pcs	OceanPrime Salmon Portions
2	Lemons
3 tbsp	Olive Oil
	Parsley, chopped for garnish
3 tbsp	Capers, drained
	Salt & Pepper to taste
2	Garlic Cloves, minced
10	Kalamata Olives, pitted & chopped

Cooking Instructions:

1. In a baking dish, arrange the salmon portions in a single layer. Squeeze the juice of 1/2 a lemon over them and rub it into both sides of the fillets.
2. Drizzle with 1 tablespoon of olive oil and season with salt and pepper.
3. Bake the fillets for 12-15 minutes in a 400 °F / 200 °C.
4. To prepare the Tapenade: In a small saucepan, heat the remaining 2 tablespoons of olive oil for 2 minutes. Add the 3 tablespoons of capers, 2 minced garlic cloves, 3 tablespoons of lemon juice (from the remaining lemons) and chopped olives. Cook stirring for an additional 2 minutes.
5. Season with salt and pepper and serve Tapenade over salmon.

Your Seafood Source!

Salmon with Olive-Caper Tapenade