

Mediterranean Roasted Salmon

Ingredients:

- 4 Salmon Fillets (6 oz. each)
- 1/2 teaspoon salt (divided)
- 1/2 cup olive oil
- 2 Tablespoon balsamic vinegar
- 2 teaspoon honey
- 1 teaspoon Dijon Mustard
- 3 plum tomatoes, chopped
- 1/4 cup red onion, chopped
- 1/4 cup green pepper, chopped
- 2 Tablespoon pitted, green olives, chopped
- 2 Teaspoon black olives, chopped

Directions:

1. Place salmon in a greased 15" x 10" x 1" baking pan.
2. Sprinkle with 1/4 t. salt.
3. In a small bowl, whisk together the oil, vinegar, honey, mustard and remaining salt.
4. Spoon mixture over the fish fillets.
5. In a large bowl, combine the tomatoes, onions, peppers, and olives.
6. Mix together and spoon over the fillets.
7. Bake at 425° for 12 - 15 minutes.

1561 Calories, 51 carbs, 139g fat, 42g protein, 485g sodium, 43g sugar