



Salmon Salad

Maria served this at our 2015 Meet & Greet. It was delicious!

1 medium onion, chopped	1½ pound fresh salmon fillet	1 t fresh lemon verbena
6 garlic cloves, chopped	1 jar of chopped olives	juice of 2 lemons
2 Portobello mushrooms, chopped	1 t fresh fennel, chopped	1 jar of capers
olive oil		

Sautee onion, garlic, and mushrooms in olive oil.

Place salmon on grill pan.

Spoon sautéed vegetables, olives, fennel, and lemon verbena on salmon.

Bake at 400 degrees for 15 minutes.

Remove from oven.

Sprinkle with lemon juice and capers before serving.