

Greek Salmon

Supper Series Theme: Greece

4 Servings, Prep time 20 min, Total Time 50 min.

Ingredients for Topping

1/4 cup extra-virgin olive oil
Juice of 2 lemons
1 clove garlic, minced
1 tsp. dried oregano
1/2 tsp. crushed red pepper flakes
Freshly ground black pepper
1 cup cubed feta cheese
1 cup quartered tomatoes or halved cherry tomatoes or grape tomatoes
1/4 cup sliced Kalamata olives
1/4 cup chopped Persian cucumbers
1/4 red onion, chopped
2 tbsp. freshly chopped dill

Ingredients for Salmon

1 lemon, thinly sliced
4 salmon fillets (12-oz. total), patted dry with paper towels

1 small red onion, sliced
Kosher salt
Freshly ground black pepper



Directions

1. Preheat oven to 375°.
2. Marinate feta: In a large bowl, whisk together olive oil, lemon juice, garlic, oregano, and crushed pepper flakes. Season with pepper and add feta, tossing to coat. Cover and refrigerate for about 10 minutes while preparing other ingredients.
3. Roast fish: Scatter the sliced lemon and red onion at the bottom of a large baking dish. Add salmon fillets, skin side down, to baking dish. Season with salt and pepper and bake until opaque and flaky, 18 to 20 minutes.
4. Meanwhile, make topping: Into the bowl with feta, add tomatoes, olives, cucumbers, chopped red onion, and dill. Fold gently to combine.
5. To serve: Plate salmon with lemon and red onion slices and top with feta mixture.