



Salmon With Roasted Cheery (Cherry) Tomatoes

Adapted from Cooking Light

- 1 pint cherry tomatoes
- 1 teaspoon dried Italian Seasoning (I used Penzey's Pasta Sprinkle) or 1 1/2 teaspoons chopped fresh thyme
- 1 teaspoon olive oil
- 1/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 2 salmon fillets (approximately 6 ounces each)
- 2 tablespoons fresh lemon juice

Heat oven to 400 degrees. Line a sheet pan with aluminum foil and spray lightly with nonstick cooking spray.

Combine the tomatoes, herbs, olive oil, salt, and pepper in a medium bowl and toss to combine. Spread the tomatoes out on the prepared sheet pan and roast for 15 minutes.

Meanwhile, pat the fish fillets dry with a paper towel, drizzle lightly with a bit of olive oil and season with a pinch of kosher salt.

Add the fish to the baking sheet and roast for 10 minutes or until the fish flakes easily with a fork.

Serve the roasted tomatoes over the fillets, drizzled with the lemon juice.

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