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wild salmon with braised tomatoes, leeks & potatoes

USING DELICIOUS WINDSET **CAMPARI** TOMATOES

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This is a great 'all-in-one-meal'. *Halibut or sablefish fillets may be substituted for the salmon fillets. **Serves 4**

4 – 5 oz	fillets fresh wild salmon
2 Tablespoons	canola oil
8	Windset Farms™ Campari Tomatoes, quartered
1 lb	fingerling (or small) potatoes, scrubbed
1 large	leek, washed and thinly sliced
1 cup	fresh or frozen corn kernels
1/4 cup	butter
2 Tablespoons	extra virgin olive oil
2 cups	chicken or vegetable stock
1 Tablespoon	fresh tarragon, finely chopped
1 Tablespoon	fresh Italian parsley, finely chopped

Heat the oven to 450°F. Place the olive oil and butter in a large, non-stick skillet over moderate heat. Add the leeks and sweat for 5 minutes. Add the potatoes and sauté for another 5 minutes. Add the stock and bring to simmer. Simmer for 15 minutes or until the potatoes are cooked through. Add the corn and **Campari** Tomatoes and simmer for 4 more minutes. Remove the pan from the heat, and mix in the chopped herbs. Season the broth with salt and set aside.

In a medium skillet, heat the canola oil over medium/high heat. Add the salmon and sear for 3 minutes. Place in the oven and cook for another 2 to 3 minutes, or until just cooked through. To serve, divide the potatoes and broth between 4 shallow bowls and top with the seared salmon. Serve immediately.



**Executive Chef
Dana Reinhardt**



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

