Salmon Salad with Chickpeas and Tomatoes
Yield: 6 portions

6 Tbsp. Olive Oil, divided
6 (5-6 oz.) Salmon Fillets (about 2 lbs.)
2 cans Chickpeas, drained
1 ½ c. Fresh Tomatoes, chopped
¼ c. Nicoise Olives, pitted
2 Tbsp. Italian Parsley, chopped
2 Tbsp. Orange Juice
1 Tbsp. Lemon Juice
1 Tbsp. Capers
1 Tbsp. Orange Peel, grated
1 Tbsp. Lemon Peel, grated
2 Tbsp. Basil Leaves, torn

1. Preheat oven to 350 degrees if using convection, 375 degrees if conventional.
2. Heat 2 tablespoons oil in large sauté pan until hot but not smoking. Season salmon with salt and pepper and cook, skin side down for approximately 3 minutes until skin is somewhat crispy and flesh starts to become opaque.
3. Finish cooking in oven until moist but done, approximately 10 minutes.
5. Divide chickpea mixture among 6 plates. Flake salmon into 1 to 1 ½ inch pieces and scatter over chickpeas.
6. Garnish with fresh basil leaves.