



Salmon Salad with Chickpeas and Tomatoes

Yield: 6 portions

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| 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.
4. Heat remaining oil in skillet over medium-high heat. Add chickpeas and remaining ingredients except basil. Stir until warm. Season with salt and pepper. Cover and remove from heat.
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.