



Makes: 4 servings

Total Time: 25 minutes

Seared Salmon with Weeping Tomatoes

- 1 cup chopped sweet onion, such as Vidalia
- 5 tbsp extra-virgin olive oil, divided
- 2 tsp minced garlic
- 2 cups cherry or grape tomatoes, halved through the stem
- 1/3 cup Kalamata olives, pitted
- Kosher salt and freshly ground black pepper
- 1 1/2 tbsp good balsamic vinegar
- 1 1/2 tbsp fresh basil leaves, julienned
- 2-lb salmon fillet, cut crosswise into 4 pieces

Preheat the oven to 425°.

Heat 3 tablespoons of the olive oil in a medium (10-inch) sauté pan. Add the onions and sauté over medium-low heat for 5 minutes, stirring occasionally, until very tender but not browned. Add the garlic and sauté for 1 more minute. Stir in the tomatoes, Kalamata olives, 1 teaspoon salt, and 1/2 teaspoon pepper and cook over medium-low heat for 10 to 15 minutes, stirring occasionally, until the liquid evaporates and the tomato sauce thickens slightly. Off the heat, stir in the vinegar and basil.

Meanwhile, place a large (12-inch) cast-iron pan over high heat for 5 minutes. Brush the salmon all over with remaining 2 tablespoons of olive oil, sprinkle liberally with salt and pepper, and place it skin side up in the pan. Cook the first for 3 to 4 minutes without moving them, until browned. Turn the salmon skin side down with a small metal spatula and transfer the pan to the oven for 5-7 minutes. (The salmon will not be completely cooked through.) Remove the fish to a serving platter, cover with aluminum foil, and allow to rest for 5 minutes.

Reheat the tomatoes, season to taste, and serve hot, warm or at room temperature along with the salmon.