

FRESH TOMATO & SALMON CAPELLINI

serves four

Ingredients

- 3 cups tomato, seeded and diced
- 1/2 cup olive oil
- 1/3 cup fresh basil, slivered
- 1/4 cup shallot, finely chopped
- 2 tablespoons red wine vinegar
- 1 tablespoon fresh chives, minced
- 1 teaspoon lemon zest
- 1 teaspoon black pepper
- 1/2 teaspoon salt
- pinch of cayenne
- 1/2 cup white wine
- 1 1/2 pounds salmon fillet
- salt and black pepper
- 1 tablespoon lemon juice
- 1/2 pound capellini
- 2 tablespoons olive oil

Marinating time 2 to 4 hours.

❖ For Sauce: combine first 10 ingredients in a medium bowl. Marinate at room temperature 2 to 4 hours.

❖ For Salmon: fill a large, deep sauté pan with water. Add white wine and bring to a gentle boil. Remove all bones from salmon. Season with salt and pepper to taste and sprinkle with lemon juice. Wrap salmon in aluminum foil, closing edges tightly by folding several times. Place package in water and poach 4 minutes. Turn package with tongs and poach 4 minutes longer. Do not allow water to boil rapidly. Remove package from water and check salmon for doneness. Do not be concerned if water has seeped into package. Cut salmon on the diagonal into 4 equal portions.

❖ Meanwhile, cook pasta according to package directions. Drain. Toss with olive oil.

❖ Divide pasta among 4 plates. Lift salmon portions from foil with a spatula, leaving skin behind. Place a portion on top of each bed of pasta. Spoon sauce over and serve immediately.