



Sheet Pan Salmon Puttanesca



Ingredients:

- 3 cup sourdough bread cubes (1-inch pieces)
- ½ cup pitted Niçoise olives
- 1 red onion, cut into wedges
- 1 pint cherry tomatoes
- 1 tsp. kosher salt
- Black pepper, to taste
- ¼ cup olive oil
- 6 6-ounce skinless salmon filets
- 2 tbsp. red wine vinegar
- 1 tbsp. capers, drained
- ⅓ cup fresh parsley leaves, plus chopped parsley for topping

Method:

1. Preheat the oven to 375°. Combine the bread cubes, olives, red onion, and cherry tomatoes on a baking sheet. Sprinkle with ½-teaspoon salt and a few grinds of pepper and drizzle with 2 tablespoons olive oil. Toss until everything is evenly coated. Bake until the bread just starts to crisp, 12 to 15 minutes.
2. Rub the salmon with 1-tablespoon olive oil and sprinkle with ½-teaspoon salt. Arrange on the baking sheet among the bread mixture. Bake until the salmon is opaque and flakes easily with a fork, 8 to 12 minutes.
3. Meanwhile, whisk the remaining 1-tablespoon olive oil with the vinegar in a large bowl. Add the capers.
4. Arrange the salmon on a platter and top with chopped parsley. Add the bread mixture to the vinaigrette along with the parsley leaves. Toss until completely coated. Serve the salmon with the bread salad.