

# Stuffed Baked Salmon

## INGREDIENTS:

- 1/4 cup of pitted D'Olivo Gordal Olives, chopped
- 1 red onion, finely chopped.
- 4 oz of chopped sundried tomatoes (about half a jar)
- 3 oz of Spinach
- 1/4 cup feta cheese
- salt
- D'Olivo Tellicherry Peppercorns, freshly ground
- 3 tablespoons D'Olivo Spicy Calabrian Pesto Infused Olive Oil
- 4 - 6oz fillets of skinless salmon

## DIRECTIONS:

Preheat oven to 375 degrees F. Cover a baking sheet with foil and set aside

In a bowl mix Gordal Olives, onions, sundried tomatoes, spinach and fetta cheese.

Cut salmon in the center horizontally to create a pouch. Rub salmon along the inside and outside with D'Olivo Spicy Calabrian Pesto Oil and season with salt and pepper.

Stuff with mixture of olives, spinach, onion, feta cheese, sundried tomatoes.

Arrange fillets of salmon on baking sheet and bake until salmon is cooked through, about 30-40 minutes.

Serve hot over rice.

*D'Olivo*

DOLIVOPYBUS.COM

509.888.7380