



The **ingles** T a b l e

with Lindsay Moore
Salmon with Olive Relish and Broccolini

Shopping List

- 1/4 cup pitted kalamata olives, chopped
- 1 tbsp capers, chopped
- 1 tbsp thinly sliced lemon zest
- 4 tsp olive oil
- Kosher salt and black pepper
- 2 bunches broccolini or about 1 pound, ends trimmed
- 2 cloves garlic, sliced
- 1 1/4 pounds skinless salmon filet, cut into 4 pieces

Cooking Instructions

1. In small bowl, combine olives, capers, lemon zest, 2 tsp good olive oil, and 1/4 tsp salt
2. Heat 1 tsp remaining oil in large skillet over medium high heat. Add broccolini, garlic, 1/2 cup water, and 1/4 tsp each salt and pepper. Cover and cook, tossing occasionally, until the water has evaporated and the broccolini is just tender, 6-8 minutes
3. Meanwhile, heat the remaining teaspoon of oil in a large nonstick skillet over medium-high heat. Season salmon with 1/4 tsp of salt and pepper and cook until opaque throughout, 3-5 minutes per side. Top salmon and broccolini with the olive relish.

