



## Surprise-Package Roasted Salmon with Tomato-Leek Vinaigrette\*

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prep time:  
20 minutes

cook time:  
20 minutes

makes 4 servings

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### grocery list

4 (6-oz.) salmon  
fillets

**Simply Organic**  
**Garlic n Herb**

**La Baleine Sea Salt**  
**Simply Organic**  
**Black Peppercorns**  
leeks

**Filippo Berio Extra**  
**Virgin Olive Oil**

dry white wine  
fresh rosemary

**Regina Balsamic**  
**Vinegar**

**Regina Garlic Red**  
**Wine Vinegar**

tomatoes  
yellow bell peppers

**If You Care**  
**Parchment Paper**

\*Exclusive Chef Faith Alahverdian recipe.

# surprise-package roasted salmon with tomato-leek vinaigrette

- 4 (6-oz.) salmon fillets, skin removed  
1 tsp. **Simply Organic Garlic n Herb La Baleine Sea Salt**  
**Simply Organic Black Peppercorns**  
4 (4x5-inch) pieces green part of leek  
4 tsp. **Filippo Berio Extra Virgin Olive Oil**  
1/3 cup dry white wine  
4 sprigs fresh rosemary  
1 cup **Filippo Berio Extra Virgin Olive Oil**  
2 leeks, white and pale green parts only, washed well and finely diced  
2 tbsp. **Regina Balsamic Vinegar**  
1 tbsp. **Regina Garlic Red Wine Vinegar**  
4 tomatoes, peeled and coarsely chopped  
2 yellow bell peppers, seeded and finely diced  
4 sprigs fresh rosemary, for garnish  
**If You Care Parchment Paper**

1. Preheat oven to 350°F. Prepare 4 (10x10-inch) sheets of parchment paper. Season salmon with garlic seasoning, and salt and freshly ground pepper to taste. Place 1 piece of green leek in center of each parchment square. Top with salmon fillet. Drizzle each fillet with 1 teaspoon of the olive oil and 1/4 tablespoons white wine. Top each with rosemary sprig. Fold and crimp parchment around salmon to form packets. Arrange packets on baking sheet and chill until ready to bake.
2. Meanwhile, prepare vinaigrette. In medium saucepan heat remaining 1 cup olive oil over medium heat. Add leek and cook until soft, about 8 minutes. Remove from heat. Whisk in vinegars, and cool mixture. Stir in tomato and bell pepper.
3. Bake salmon packets 8 minutes. To serve, carefully open each packet, remove rosemary, and spoon vinaigrette over top. Garnish with a fresh rosemary sprig.

Per Serving: 855 calories, 14g carbohydrate, 38g protein, 73g fat, 10g saturated fat, 3g fiber, 111mg cholesterol, 95mg sodium

## cook's journal

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## kitchen tools

measuring utensils

chef's knife

cutting board

**If You Care  
Parchment Paper**

baking sheet

medium saucepan

wooden spoon

whisk

serving spoon

## recipe note

Cooking delicate fish fillets *en papillote*—in parchment—is a wonderful technique to infuse flavor and perfectly cook the fish.

## a good idea

You can also serve these “surprise packages” still sealed. Just pass the sauce to your guests around the table.

