

STUFFED BAKED SALMON



- ¼ cup of pitted Deliza Gordal Olives, chopped
 - 1 red onion, finely chopped.
- 4 oz of chopped sundried tomatoes (about half a jar)
 - 3 oz of Spinach
 - ¼ cup Feta cheese
 - Salt
 - Black pepper
- 3 tablespoons of Spicy Calabrian Pesto
Infused Olive Oil
- 4 – 6oz fillets of skinless salmon

Preheat oven to 375 degrees F. Cover with foil a baking sheet – set aside. In a bowl mix Gordal Olives, onions, sundried tomatoes, spinach and feta cheese. Cut salmon in the center horizontally to create a pouch, rub salmon with 3 tablespoons of Spice Calabrian Pesto Infused Olive Oil along the inside and outside, 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.