

## Tuscan Salmon with Cheesy Mashed New Potatoes

March, 2020 | Camine Pappas | Serves 6

### INGREDIENTS:

1 pint cherry tomatoes cut into small pieces  
½ pint Kalamata olives cut into small pieces  
3 very large cloves of garlic minced finely  
1 T good flat leaf parsley chopped finely  
¼ t dried oregano  
3 T good light olive oil  
Salt and pepper to taste (olives are very salty so taste as you go!)  
6 four ounce salmon filets lightly salted  
3 T oil for cooking  
6 small new potatoes cut into small chunks  
¼ good grated English cheddar cheese  
2 T heavy cream  
2 butter  
Salt and pepper to taste for potatoes

### METHOD:

Cut all ingredients from tomatoes to olive oil. Season to taste and set aside.

Put cut potatoes in a large saucepan and cover with water. Boil until soft. Drain, add cream, cheese, butter, and salt and pepper. Mash well and keep covered and warm until ready to serve.

Heat the 3 T oil in large saucepan on medium high. Place salmon steaks skin side down. When you see opacity rise about ¼ the way and they lift easily when you try and turn, (after about 2 minutes,) flip them over. Watch carefully and when opacity is all the way in the middle remove then and plate over the cheesy potatoes. Spoon the tomato live mixture over the top. Garnish with parsley. I also topped with a simple white wine and lemon reduction.

