

THE KENMORE COZY: GRILLED SALMON *with* AIOLI, ARUGULA *and* TOMATOES

INGREDIENTS

Black Olive Aioli

- 1 cup good quality mayonnaise
- 1 large clove garlic, peeled
- 12 black olives, pitted
- ½ tsp. fresh thyme leaves
- 2 tsp. lemon juice

Fish

- 3 7-inch pita breads, cut in half
 - 6 pieces salmon fillet (4 oz.), skinned
 - Olive oil for brushing salmon
 - Kosher salt for seasoning salmon
 - ¼ lb. arugula
 - ½ cup cherry tomatoes, cut in half
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PREPARATION

Black Olive Aioli: Blend aioli ingredients in food processor until smooth, about 1 minute.

Pita: Preheat oven to 300 degrees. Wrap pita in foil; warm in oven (or warming drawer) for 10 minutes.

Fish: Brush salmon with oil and sprinkle generously with salt. Transfer to oiled sheet pan. Roast salmon in oven at 400 degrees until a knife inserted into thickest part encounters no resistance, about 8 minutes for medium rare and 10 minutes for well done.

Assemble: Cut warm pita bread in half. On inside pocket, generously slather black olive aioli. Place cooked salmon in pocket and sprinkle with arugula and tomatoes. Serve immediately.

Makes 6 sandwiches.

make-it-simple™ tips:

- Cook fish 10 minutes for every inch of thickness.
- Buy black olive aioli (or other spread you prefer) already made.
- Purchase pitted olives and buy your arugula pre-washed.
- Ask your fish market to skin the salmon fillets for you.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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