

Provençal salmon

Ingredients

For 6 people:
1.2 kg of salmon (nets or whole fish)
1 onion
1 brick of 500 ml of tomato coulis
20 Black Olives in Greek Driven
Olive oil
Salt, pepper, Provence herbs

Preparation

Place the fish in a baking dish.
Cover with tomato coulis
Salt, pepper, sprinkle with Provence herbs (or dill)
Add a drizzle of oil and put in the oven, 180 ° C for 30 minutes.

Accompagnement

Rice, lemon.