

Salmon with Arugula, Caper & Tomato Sauce

1 pound plum tomatoes, seeded, chopped

(or use diced canned tomatoes)

3/4 cup lightly packed chopped fresh arugula

1/2 cup olive oil

1 shallot, chopped

1-1/2 tablespoons fresh lemon juice

1 tablespoon drained capers

4 6-ounce salmon fillets

Olive oil

Lemon wedges

Combine first 6 ingredients in medium bowl. Season with salt and pepper. Preheat broiler. Brush both sides of salmon with oil; season with salt and pepper. Broil without turning until just cooked through, about 4 minutes. Transfer salmon to plates. Spoon tomato mixture over. Garnish with lemon wedges. (4 servings) -- From Bon Appetit, April 1992