

Salmon with Arugula, Tomato, and Caper Sauce

4 servings

1 pound plum tomatoes, seeded, chopped
3/4 cup lightly packed chopped fresh arugula, basil or Italian parsley
1/2 cup olive oil
1 shallot, chopped
1 1/2 tablespoons fresh lemon juice
1 tablespoon drained capers
salt and pepper
4 6-ounce salmon fillets
Olive oil
Lemon wedges

Combined 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.