

Salmon alla Puttanesca

Salmon braised with a Harissa Sauce spiced tomato olive sauce makes a delicious and moist salmon fillet as a perfect entree for elegant entertaining.



1 ½ cups prepared tomato sauce
4 garlic cloves, minced
1/3 cup olive oil
1 cup Harissa Sauce
10 green olives, pitted
10 black cured olives, pitted
3 tablespoons rinsed & drained capers
½ cup red wine
1 ¼ lb skinless salmon fillet, rinsed and patted dry
pinch of hot red pepper flakes to taste
salt & ground pepper
¼ cup chopped fresh basil leaves (reserve 1 tablespoon)
¼ cup chopped fresh parsley (reserve 1 tablespoon)
Optional: 3 anchovy fillets, rinsed and mashed

Garnish: chopped fresh parley, basil and lemon wedges

In a large 10 inch skillet heat olive oil and add minced garlic and sauté for 2 minutes over medium heat. Add salmon and cook 3 minutes per side to sear. Remove salmon and transfer to a plate. Add the tomato sauce, (anchovies if you prefer) red wine, Harissa Sauce, green and black olives, capers, hot pepper flakes, fresh basil and parsley, salt and pepper. Stir and cook in pan for 5 minutes. Return salmon to pan and bring to a simmer. Cover and cook for another ten minutes or until fish is opaque and fork tender. Plate and garnish with a few sprigs of parsley, basil and lemon wedges. Serve warm or at room temperature with your favorite pasta.

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