

Roasted Salmon with Oven-dried Tomatoes, and Basil

- ½ # Fingerling potatoes, cut in half lengthwise
 - 2 8 oz. portions salmon filet, preferably Wild Alaskan
 - 2 Tbs. Extra virgin olive oil
 - ¼ C. White wine
 - ½ # Oven-roasted tomatoes (Look for these in the refrigerated specialty foods section of the grocery store. They should come packed in olive oil.)
 - 1 bunch Fresh basil, picked and roughly chopped
- Kosher salt
- Black pepper

1. Place potatoes in a small pot. Add a teaspoon or so of salt and cover with cold water. Bring to a boil, reduce to a simmer, and cook until done but not mushy, about 10 minutes. Drain and set aside.
2. Preheat oven to 425°. Place salmon in a flat, oven-proof casserole dish. Make sure there is an inch or so around the filets to add ingredients later. Rub salmon with oil and season lightly with salt and pepper.
3. Add white wine to casserole dish. Place in middle rack. Roast about 10 minutes.
4. Remove from oven. Arrange potatoes and tomatoes (with some of the oil marinade) around fish. Finish cooking to desired doneness. (Medium rare is in the range of 135 to 145°. Well done is around 180°) Medium rare should take about 5 more minutes.
5. Remove from oven. Sprinkle dish with basil. Serve.