



## Tapenade-Crusted Salmon with Roasted Red Onions

Preheat oven to 425.

### Roasted Onions:

2 branches fresh thyme  
2 sprigs fresh rosemary  
¼ c olive oil  
4 cloves coarsely chopped garlic  
2 large red onions, diced  
Salt and pepper to taste

Combine all ingredients and place in a shallow baking dish. Cover with foil and roast for 20 minutes. Remove the foil and continue roasting, basting occasionally, for 25-35 minutes, or until tender.

### Tapenade:

1 ½ c kalamata (or other Mediterranean) olives, pitted  
4 cloves garlic, smashed  
2 teaspoons fresh lemon juice  
2 T nuts (pignoli, walnuts, cashews, etc.)  
¼ c olive oil  
Salt and pepper to taste  
Coarsely chopped parsley

Place all ingredients except salt, pepper and parsley in a food processor and process until smooth. Season with salt and pepper and add chopped parsley.

### Salmon:

Season the salmon with salt and pepper and spread 2 tablespoons of the tapenade over each piece of salmon. Place salmon in a lightly greased baking dish and roast until desired doneness.

### Vegetable Side:

1 bunch asparagus  
4 plum tomatoes  
1 T olive oil

Trim and chop asparagus into 1-inch pieces. Quarter plum tomatoes and coarsely chop. Heat olive oil in a skillet. Add asparagus and sauté until tender, 6 - 8 minutes. Add tomatoes and toss to heat through.

### Serving:

Remove salmon to plates. Divide sautéed vegetables among plates and spoon roasted onions over vegetables.