

Salmon Salad with Chickpeas and Tomatoes

Servings: 6

Source: Bon Appetit, May 2007

Ingredients

- 6 tbsp Olive Oil, Divided
- 6 (5 oz) Salmon Fillets
- 2 cups Chickpeas, Drained, Rinsed
- 1½ cups Chopped Tomatoes
- ¼ cup Nicoise Olives Or Other Small Black Olives
- 2 Chopped Fresh Italian Parsley
- 2 Fresh Orange Juice
- 1 Fresh Lemon Juice
- 1 Capers, Drained
- 1 Grated Orange Peel
- 1 teaspoon Grated Lemon Peel
- 2 Fresh Basil Leaves, Torn If Large

Method

Heat 1 tbsp oil in each of 2 heavy large skillets. Sprinkle salmon with salt and pepper. Add 3 fillets to each skillet and cook until almost cooked through, about 3 minutes per side. Cool slightly.

Heat remaining 4 tbsp oil in large skillet over medium-high heat. Add chickpeas and all remaining ingredients except basil. Stir until warm. Season with salt and pepper. Divide chickpea mixture among 6 plates. Tear salmon into 1 to 1½ inch pieces; scatter over chickpeas. Garnish with basil leaves and serve.

Notes

Try to find pitted olives. Being careful of every bite is a drag.

Also, I made half and can't imagine that a full recipe would really serve six people as the main deal. Maybe it is only the salad course but that doesn't seem just right.