

Pan-Roasted Salmon and Bread Salad

Ingredients:

Eight 1-inch thick slices of Ciabatta or from a 12 ounce loaf cut into large chunks
5 tablespoons extra-virgin olive oil
2 pints grape tomatoes, halved
2 large garlic cloves, minced
2 tablespoons salted capers, rinsed and coarsely chopped
1 lemon, halved lengthwise and very thinly sliced
¼ cup chopped flat-leaf parsley
½ teaspoon crushed red pepper
Kosher salt and freshly ground pepper
2 pounds center cut skinless salmon fillet, cut into 2 inch chunks

Preheat oven to 450 degrees. In a large roasting pan, toss the ciabatta chunks with 2 tablespoons of the olive oil, roast for about 5 minutes, until the bread is lightly toasted.

In a large bowl, toss the tomato halves with the garlic, capers, lemon, parsley, crushed red pepper and 2 tablespoons of the olive oil; season with salt and pepper. Stir the tomatoes into the toasted bread.

Roast for 10 to 12 minutes, until the tomatoes begin to soften and break down.

Meanwhile, in the same bowl, toss the salmon with the remaining 1 tablespoon of olive oil and season with salt and pepper. Place salmon on an oiled cookie sheet and roast for 6 minutes or until the salmon is just cooked through.

Toss salmon with bread and tomatoes, spooning some of the tomatoes on top. Serve right away. Sprinkle a small amount of Romano cheese over for extra flavor.