



Fresh Copper River Salmon with Italian Couscous Pomodoraccio Tomatoes and Lemon Olive Oil



For couscous

- 2 teaspoons olive oil
- 2 1/4 cups pearl (Italian or Israeli) couscous (12 oz)
- 2 3/4 cups reduced-sodium chicken broth
- 1/4 teaspoon salt
- 2 tablespoons Agrumato lemon olive oil
- 1-2 tablespoons (to taste) fresh oregano



For salmon

- 6 (6-oz) pieces wild salmon fillet with skin (preferably center cut)
- 1 teaspoon olive oil
- 1/2 teaspoon salt (I used French Grilled salt)
- 1 small shallot finely minced
- 1/2 cup Kalamata or other brine-cured black olives (3 oz), pitted and quartered lengthwise (I used Spanish Black Empeltre Olives and left whole)
- several (2 per serving) pomoraccio tomatoes (semi-sun dried)

Cook couscous:

Heat 2 teaspoons olive oil in a 3-quart heavy saucepan over moderate heat until hot but not smoking, then toast couscous, stirring occasionally, until fragrant and pale golden, 3 to 5 minutes. Add broth, water, and salt and simmer, covered, until liquid is absorbed and couscous is al dente, 10 to 12 minutes. Remove from heat and let stand, covered, 10 minutes, then stir in 2 tablespoons lemon oil and oregano. Season with salt.

Roast salmon while couscous stands:

Put oven rack in upper third of oven and preheat oven to 500°F. Line a 17- by 12-inch shallow baking pan with foil.

Arrange salmon, skin sides down, in baking pan, then drizzle with olive oil, rubbing it over tops of fillets, and sprinkle with salt and shallots. Roast salmon until just cooked through, 12 minutes. Add toatoes and olives the last 2-3 minutes just to warm through.

Divide couscous among 6 plates. Lift salmon with a slotted spatula and transfer a fillet to each bed of couscous. Drizzle with some lemon oil and garnish with fresh oregano.