

Salmon Mediterranean

Ingredients

1 qt. tomatoes	1 tsp. oregano	4 lbs. salmon, cut into 1 1/2
1/4 cup olive oil	salt and pepper	inch steaks
4 - 6 cloves garlic	large bunch parsley, chopped	2 onions, thinly sliced
1 tbsp. basil		1 large lemon, thinly sliced

Instructions

Preheat oven to 325° F

1. Combine tomatoes, olive oil, garlic, basil, oregano, salt, pepper, and parsley in a saucepan and cook for 15 minutes.
2. Transfer sauce and salmon steaks to baking dish so that steaks are at least half submerged in sauce. Arrange onion and lemon slices on top.
3. Cover and bake at 325°F for 30 minutes.
4. Uncover and bake a further 30 minutes.