

## SALMON WRAPPED IN FOIL



|                                     |                           |
|-------------------------------------|---------------------------|
| 4 red potatoes sliced (2 mm)        | 1 T fresh parsley chopped |
| 2 7-ou. pieces of salmon            | 1 T lemon zest            |
| 2 lg. tomatoes sliced               | 2 branches fresh tarragon |
| 2 leeks julienned (sauté till soft) | salt and pepper to taste  |
| 2 cloves sliced garlic              | ¼ cup olive oil           |
| 8 leaves fresh basil                | 2 pieces foil             |

Preheat oven to 400°.

Drizzle a little olive oil on foil. Layer potatoes, salmon, tomatoes, leeks, garlic, basil, parsley, lemon zest, tarragon, salt, pepper, olive oil. Seal foil. Place in oven and cook for 30 - 35 minutes.

Salt potatoes before layering. Maybe cook potatoes a little before layering.