

Tasmanian Atlantic Salmon alla Romana with Gnocchi



Tasmanian Atlantic Salmon is the standout amongst Superfoods. It's rich in Omega 3s and other essential nutrients for healthy hearts, active minds and youthful looks. Fast and easy to prepare, feel super by enjoying it twice a week. Tasmanian Atlantic Salmon is super-easy Superfood.

Serves 4



Prep in 5mins,
cook in 25



Approx \$4.80
a serve

- ✓ 4 x 125g Tasmanian Atlantic Salmon fillets
- ✓ 500g gnocchi
- ✓ 250g yellow tomatoes, cherry or tear drop, cut in half
- ✓ 2 tablespoons capers, drained
- ✓ 2 tablespoons black kalamata olives, roughly chopped
- ✓ 2 tablespoons extra virgin olive oil
- ✓ 1 tablespoon grated parmesan

Pre-heat the oven to 180°C. Place salmon in shallow baking dish, scattering over tomatoes, capers and olives. Drizzle over oil and season. Bake for 20-30 minutes while cooking the gnocchi. Stir baked capers, olives and tomatoes through gnocchi, top with parmesan and serve beside salmon.

Super-Easy Superfood

For more information visit tasmaniansalmon.com.au



Tasmanian
Atlantic
Salmon