



Crab and Artichoke Salmon

- 4 Salmon fillets
- 4 Tbs. Olive Oil, divided
- Pinch of Pink sea salt
- Pinch of Pepper
- ¼ C. mushrooms, finely diced
- ¼ C. Crabmeat, lump or shredded
- ¼ C. Marinated Artichoke Hearts, chopped
- 1 tsp. Fresh parsley, finely chopped
- 1 tsp. Fresh thyme, finely chopped
- 1 Clove garlic, minced
- Pinch of Pink sea salt
- Pinch of Pepper

Preheat oven to 400°. Place salmon fillets in 9x13 baking pan and brush with 1 Tbs. olive oil. Sprinkle salt and pepper over fillets. Bake for 12-15 min.

While salmon is cooking, sauté garlic and mushrooms in 1 Tbs. olive oil for 2-5 minutes. Add crabmeat, artichoke hearts, parsley, thyme, garlic, salt, and pepper and saute another 3-5 minutes. When thoroughly heated, pour in 2 Tbs. olive oil and let simmer for a few minutes.

Once salmon has cooked, pour crab sauce over fillets and serve.

Serves 4.