

Salmon in Smoky Tomato Sauce

Ingredients:

- 1 can Campbell's tomato soup
- 1/4 cup chicken stock
- 1/4 cup dry white wine
- 2 Tbs sherry vinegar, divided
- 1 tsp. smoked paprika
- 3/4 tsp. kosher salt, divided
- 2 Tbs olive oil, divided
- 3, 6 oz. salmon filets
- 1/4 tsp. pepper, divided
- 2 Tbs roasted slivered almonds
- 2 green onions, thinly sliced

In a medium sauce pan over medium-high heat, combine tomato soup, chicken stock, wine, 1 1/2 teaspoons sherry vinegar, paprika, and 1/4 teaspoon salt. Bring to a boil, stirring occasionally, and turn the heat down to simmer for 5 minutes. Remove from heat.

Heat a nonstick skillet over medium-high heat. Add 1 1/2 teaspoons of olive oil. Sprinkle salmon with 1/4 teaspoon salt and 1/8 teaspoon pepper. Add salmon to pan and cook 3 to 4 minutes on each side.

In a small bowl, combine remaining 1 1/2 tablespoons sherry vinegar, 1/4 teaspoon salt, 1 1/2 tablespoons oil, 1/8 teaspoon pepper, roasted almond slivers, and onions in a bowl; toss to coat.

Divide tomato sauce mixture among 3 bowls. Place one salmon in each bowl; and top with almond mixture. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Celebrate every tiny victory." - Anonymous