

## Roasted Salmon with Chickpeas (serves 4)

4 6 oz. salmon filets  
3 T olive oil  
1/2 lemon  
1 8oz. can of chick peas  
1/2 eggplant sliced into 1/2 in. slices  
1/2 pt. grape or cherry tomatoes  
5 leaves of mint  
Salt and pepper to taste  
1 T red wine vinegar  
1 T olive oil

1. Season the eggplant and toss with 2 T olive oil and grill or broil for 3 minutes on each side over medium heat.
2. Once cool dice the eggplant roughly the same size as a chick pea.
3. Place a sauté pan over med heat, add 1 T olive oil, once the oil starts to smoke season the salmon with salt and peppers and add to the pan, cook 3 minutes, turn over and add tomatoes and red wine vinegar. Place in oven at 350 degrees for three minutes.
4. Remove fish from oven and take out of pan. Add eggplant, chickpeas and mint to the tomatoes and stir well over medium heat.
5. Spoon onto plate, top with salmon and any remaining tomato mixture. Squeeze fresh lemon juice on top of fish and serve.