

Lemon Basil Salmon with Roasted Tomato Pasta - A Bright & Bold Mediterranean Dinner

When it comes to fresh, feel-good meals that taste like summer, this



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 4 salmon fillets (6 oz each)
- 3 tbsp olive oil, divided
- 2 tbsp fresh lemon juice
- 3 cloves garlic, minced (divided)
- ... cup fresh basil leaves, chopped (plus more for garnish)
- 1 tsp lemon zest
- Salt and pepper, to taste
- 2 pints cherry tomatoes
- 1 tsp dried oregano
- 12 oz linguine pasta (or any pasta of choice)
- 1 tbsp butter (optional)
- ... cup grated Parmesan cheese
- 1 tbsp capers, drained (optional)
- Lemon wedges, for serving

DIRECTIONS

1. Preheat & Prep: Preheat oven to 400°F (200°C). Line two baking sheets with parchment paper.
2. Marinate the Salmon: In a small bowl, combine:
3. 2 tbsp olive oil
4. Lemon juice
5. Half the minced garlic
6. Half the chopped basil
7. Lemon zest
8. Salt and pepper
9. Brush mixture over salmon fillets and let sit at room temperature for 15 minutes.
10. Roast the Tomatoes: Toss cherry tomatoes with:
11. Remaining 1 tbsp olive oil
12. Remaining garlic
13. Oregano, salt, and pepper
14. Spread on a second baking sheet.
15. Roast: Roast tomatoes for 15-20 minutes, until they burst and become juicy.
16. Roast salmon for 12-15 minutes, until it flakes easily with a fork.
17. Cook the Pasta: Boil linguine according to package directions until al dente. Reserve $\frac{1}{2}$ cup pasta water, then drain.
18. Toss the Pasta: In a large skillet, combine:
19. Roasted tomatoes and their juices
20. Optional butter
21. Cooked pasta
22. Add reserved pasta water as needed to loosen the sauce.

23. Add Finishing Touches: Stir in:
24. Remaining fresh basil
25. Parmesan cheese

SWAPS & NOTES

& Substitutions Salmon : Skinless or skin-on fillets work; just roast skin-side down.

Tomatoes : Cherry or grape tomatoes are ideal-ripe and sweet.

Herbs : Swap basil with parsley or dill if you like.

Pasta : Linguine works beautifully, but spaghetti, penne, or orzo can be subbed in.

TIPS FOR SUCCESS

Don't overcook the salmon : Pull it from the oven when it's just barely flaking.

Use pasta water sparingly : It helps emulsify and bind the sauce without drowning it.

Toss pasta quickly : Combine while the pasta is still hot so it absorbs the flavors. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/lemon-basil-salmon-with-roasted-tomato-pasta-a-bright-bold-mediterranean-dinner/>