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# Baked Salmon Steaks with Ginger Ratatouille

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4	salmon steaks, about 1"(2.5 cm) thick	4
1 Tbsp	olive oil	15 mL
1	small onion, sliced thinly	1
2	garlic cloves, minced	2
2 Tbsp	finely chopped ginger	30 mL
½ cup each	diced eggplant, zucchini and red pepper	125 mL each
1	large tomato, seeded and diced	1
	salt and freshly ground pepper to taste	
1 tsp	butter	5 mL
2 tsp	fresh lemon juice	10 mL
2 Tbsp	chopped fresh parsley	30 mL

- 1 Preheat oven to 350°F(180°C)
- 2 In a large skillet heat oil over medium-high heat; add onion, garlic and ginger, and cook, stirring, until onions are soft. Add the eggplant, zucchini and peppers, lower heat and cook gently for another 7-8 minutes until vegetables are just tender; stir in tomatoes, season with salt and pepper, set aside.
- 3 Butter a shallow dish and place salmon steaks so they are not touching, pour lemon juice over salmon. Spoon reserved ratatouille over and around the salmon steaks and cover tightly with foil.
- 4 Bake for 20 minutes or until the salmon flakes easily when pressed with a fork. Garnish with parsley.

**Preparation time:** 15 minutes

**Cooking time:** 35 minutes

**Serves:** 4