

 **Cooking**

Slow-Roasted Citrus Salmon With Herb Salad

By Alison Roman | **YIELD 4 to 6 servings** | **TIME 35 minutes**

INGREDIENTS

1 (1 1/2 pound) piece of skinless salmon fillet (or halibut or cod)
Kosher salt and freshly ground pepper
2 lemons, Meyer or regular, thinly sliced, plus 1 tablespoon fresh lemon juice
1 blood orange, mandarin orange or regular orange, thinly sliced
6 sprigs thyme, rosemary, oregano or marjoram (optional)
1 1/2 cups olive oil
2 cups fresh herbs, such as parsley, cilantro, dill and tarragon, roughly picked from the stem
Flaky sea salt

PREPARATION**Step 1**

Heat oven to 300 degrees. Season salmon with salt and pepper on both sides. Place in a large baking dish with sliced lemons, oranges; and thyme, rosemary, oregano or marjoram, if using.

Step 2

Drizzle everything with olive oil and bake until salmon is just turning opaque around the edges and is nearly cooked through, 25 to 35 minutes.

Step 3

Toss fresh herbs with 1 tablespoon lemon juice and flaky salt. Serve alongside salmon.

PRIVATE NOTES

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Adapted from "Dining In: Highly Cookable Recipes," by Alison Roman