

Chile Crisp and Honey Roasted Salmon

★ 5.0 • Serves 6 • Fish

INGREDIENTS

- 1 (2-pound) salmon fillet (skin on or off), preferably center cut
- Salt and pepper
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- ¼ cup mayonnaise
- 2 tablespoons chile crisp
- 2 tablespoons honey
- Grated zest from 1 medium lemon

STEPS

1. Heat oven to 375 degrees with the rack set in the center position.
2. Place the salmon in a baking dish that fits the salmon snugly (about 8 by 12 inches or 9 by 13 inches) and season the salmon on both sides with salt and pepper. Place the salmon skin-side down (if it has a skin) and set aside.
3. In a small bowl, combine the mayonnaise, chile crisp, honey and lemon zest. Taste the mixture and add more chile crisp to taste, or honey to balance the heat. Spread the mayonnaise mixture evenly on top of the salmon.
4. Place the salmon in the oven and bake until the thickest part of the salmon flakes easily when tested with a paring knife and the topping is bubbling a little along the edges, 15 to 25 minutes, depending on the thickness of the salmon. Spoon any glaze that has run off back onto the salmon and serve.

Source: <https://cooking.nytimes.com/recipes/1026693-chile-crisp-and-honey-roasted-salmon>