

upclose & tasty

Broiled Salmon with Scallions and Sesame

Recipe by Bon Appétit (April 2016)

Ingredients:

*2 garlic cloves, thinly sliced
3 tablespoons fresh lime juice
2 tablespoons soy sauce
2 teaspoons honey
1 tablespoon plus 2 teaspoons vegetable oil
½ teaspoon sesame seeds, plus more for serving
Kosher salt
1 bunch scallions
1 Fresno chile, thinly sliced
2 or 3 salmon fillets, skin on (6-8 ounces each)*

Preparation:

- 1. Whisk garlic, lime juice, soy sauce, honey, 1 Tbsp. oil, and ½ tsp. sesame seeds in a small bowl.*
- 2. Season salmon fillets with salt half of marinade and place in a resealable plastic bag.*
- 3. Seal bag, pressing out air, and let salmon sit 30 minutes. Reserve remaining marinade.*
- 4. Preheat broiler to high.*
- 5. Toss scallions with remaining 2 tsp. oil on sizzle platter; broil until lightly charred, about 2-3 minutes.*
- 6. Remove salmon from marinade and set on top of scallions.*
- 7. Spoon some reserved marinade over salmon and broil until the salmon is charred around edges, about 5- 6 minutes.
Note: watch closely to keep from burning.*
- 8. Spoon more marinade over and top with chile.*
- 9. Broil until salmon is charred, about 2 minutes.
Note: Salmon temp should read at least 145 degrees.*
- 10. Sprinkle with more sesame seeds and serve.*

Enjoy!