

Roasted Salmon with Shiitake, Leek and Arugula Salad

Ingredients

- Scaled servings: 8; originally: 4.
- 1 pound shiitake mushroom, stemmed, sliced ¼-inch thick
- 2 medium leeks, white and light green, halved lengthwise, sliced 1/8-inch thick
- 6 tablespoons olive oil, extra virgin salt and pepper
- 2 medium lemons
8 salmon fillets, 6 ounces each, skin removed
- 6 cups arugula, baby, lightly packed



Directions

Preheat oven to 450 degrees with rack in middle. Line a large, rimmed baking sheet with parchment paper. In a medium bowl, toss mushrooms, leek, oil, 1/2 teaspoon salt and 1/4 teaspoon pepper. Finely grate lemon zest. In small bowl, mix zest with 1 teaspoon salt and 1/4 teaspoon pepper. Arrange salmon on baking sheet. Rub lemon zest mixture on tops and sides of fillets, and scatter the mushrooms and leeks around the fish in a single layer. Roast until vegetables are tender and fish is opaque in center, about 15 minutes. If fish finishes cooking before vegetables, transfer to a plate and roast vegetables until tender, about 3 minutes more. Combine arugula and roasted vegetables in a large bowl. Squeeze about 1 tablespoon lemon juice onto the vegetables and toss to combine. Season to taste. Divide the mixture among four serving plates. Top each salad with a piece of fish and serve.

Prep: 5 minutes

Cook: 15-18 minutes