

Baked Salmon with Citrus Vinaigrette

From Fine Cooking



Servings: 4

1. Position a rack in the center of the oven and heat the oven to 400°F.
2. In a small bowl, combine the shallot, vinegar, lemon juice, orange juice, lemon zest, orange zest, and a pinch of salt. Let the mixture sit for 5 to 10 minutes. Whisk the oil into this mixture, taste, adjust seasoning and add another drop or two of vinegar, if needed. Set aside.
3. Season the salmon with salt, put it on an oiled rimmed baking sheet, and drizzle a thin stream of oil on top. Bake until it's done to your liking, about 6 minutes for medium, 8 minutes for medium well, keeping in mind that it will continue to cook after it comes out of the oven. Check the internal temperature with an instant-read thermometer, and remove the salmon from the oven when the temperature reaches 140°F.
4. Transfer the salmon to four dinner plates, spoon about 2 Tbs. of the vinaigrette onto each portion, sprinkle the cilantro on top, and serve.

CITRUS VINAIGRETTE:

- 1 medium shallot, finely diced
- 1 1/2 tablespoons Champagne vinegar, or white-wine vinegar
- 2 teaspoons fresh lemon juice
- 2 teaspoons fresh orange juice
- 1/2 tablespoon lemon zest, finely chopped
- 1/2 tablespoon orange zest, finely chopped
- Kosher salt

SALMON:

- 2 pounds salmon fillets, cut into 4 portions
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons cilantro, chopped, for garnish

Per Serving (excluding unknown items): 338 Calories; 15g Fat (42.3% calories from fat); 46g Protein; 1g Carbohydrate; trace Dietary Fiber; 168mg Cholesterol; 115mg Sodium; 1g Total Sugars; 0mcg Vitamin D; 29mg Calcium; 1mg Iron; 998mg Potassium; 645mg Phosphorus. Exchanges: .

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