

Citrusy Roasted Salmon and Potatoes

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Bobbi Lin for The New York Times. Food Stylist: Monica Pierini.

Total Time 45 minutes

Rating ★★★★★ (1,763)

Citrus-dressed salmon roasted over potatoes is a quick, flavorful one-pan meal that is perfect for any night of the week. Skin-on Yukon Golds are thinly sliced, fanned out and generously drizzled with a citrus sauce to serve as the base for the meal. The salmon is placed directly on top of the potatoes after they're briefly roasted, the fish is drizzled with more sauce, then everything roasts together until the salmon is tender and the potatoes are perfectly cooked through and irresistibly tangy. Feel free to swap out the cilantro for any fresh herb you prefer, such as dill or parsley.

INGREDIENTS

Yield: 4 servings

- ½ cup extra-virgin olive oil
- ⅓ cup fresh clementine or mandarin juice, plus 1 clementine or mandarin, sliced into ¼-inch-thick rounds, for garnish
- ¼ cup fresh lime juice
- ¼ cup chopped cilantro leaves and tender stems
- 1 shallot, chopped
- 2 large garlic cloves, finely grated
- 2 large Yukon Gold potatoes (about 1 pound)
- Kosher salt and black pepper
- Red-pepper flakes, to taste
- 1½ pounds skin-on salmon fillet (preferably 1 single center-cut)

PREPARATION

Step 1

Set a rack in the center of the oven and heat the oven to 425 degrees.

Step 2

In a medium bowl, combine the olive oil, clementine or mandarin juice, lime juice, cilantro, shallot and garlic; set aside citrus sauce.

Step 3

Scrub the potatoes and slice them into ¼-inch-thick rounds. In a large (12-inch) cast-iron skillet (or similar oven-safe pan), fan out the potato rounds, overlapping them a little, to cover the surface of the skillet. Season well with salt (about 1 to 1½ teaspoons) and black pepper to taste. Sprinkle on a few red-pepper flakes. Stir the oil and citrus juice mixture to combine again, and spoon half of the sauce over the potatoes. Place the skillet in the oven and roast for 20 minutes, until the edges start to turn golden.

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Step 4

Remove the skillet from the oven, season the salmon well with salt (about 1½ teaspoons) and pepper to taste and place the salmon on top of the potatoes, skin side down. Sprinkle with a few more red-pepper flakes. Spoon the rest of the citrus sauce over the salmon and top the fish with the citrus slices. Place the skillet back in the oven and roast until the salmon is cooked through to your liking, 10 to 20 minutes, depending on the thickness of the salmon.