

# Roasted Salmon With Peas and Radishes

By Kay Chun

**Time** 15 minutes

**Rating** ★ ★ ★ ★ ★ (1068)



Julia Gartland for The New York Times (Photography and Styling)

Salmon and sweet peas are the perfect pairing for a quick and satisfying supper. The salmon is roasted skin-side up, to protect the delicate flesh and keep the fish moist. Peppery radishes mellow during cooking, turning slightly sweet and juicy as they soften. Browned butter, mustard and capers coat the peas and radishes in a tangy sauce, and white miso provides depth. If there's no miso to be found, just leave it out or sub with a splash of soy sauce.

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## INGREDIENTS

### Yield: 4 servings

4 (6-ounce) skin-on salmon or trout fillets

¼ cup extra-virgin olive oil

Kosher salt and black pepper

3 tablespoons unsalted butter

2 bunches radishes with greens (about 1 pound), radishes halved, 1 cup leaves reserved (or 1 pound diced zucchini, or two 14-ounce cans whole artichokes, drained and halved)

1½ cups fresh or frozen peas (no need to thaw)

2 tablespoons drained capers

1 tablespoon white miso

1 teaspoon Dijon mustard

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## PREPARATION

### Step 1

Heat oven to 425 degrees. On a rimmed baking sheet, coat salmon with 2 tablespoons oil, season lightly with salt and pepper and arrange skin-side up. Roast until fish is just opaque throughout and cooked to medium, 8 to 10 minutes.

### Step 2

Meanwhile, in a large nonstick skillet, melt 1 tablespoon butter in remaining 2 tablespoons oil over medium-high. Add halved radishes (not leaves), season with salt and pepper and cook, stirring occasionally, until golden and slightly softened, about 8 minutes. (If using zucchini, you can reduce the cook time to about 5 minutes; if using artichokes, you'll only need to cook about 3 minutes.) Add 1 cup water, the peas, capers, miso and mustard, and cook, stirring to dissolve the miso and mustard, until peas are tender, 3 to 4 minutes.

### Step 3

Add remaining 2 tablespoons butter and simmer until a light sauce forms, about 2 minutes. Season with salt and pepper and

¼ cup chopped dill or parsley

stir in radish leaves and dill.

**Step 4**

Divide vegetables among plates or shallow bowls and top with salmon. Spoon pan sauce on top and serve warm.

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