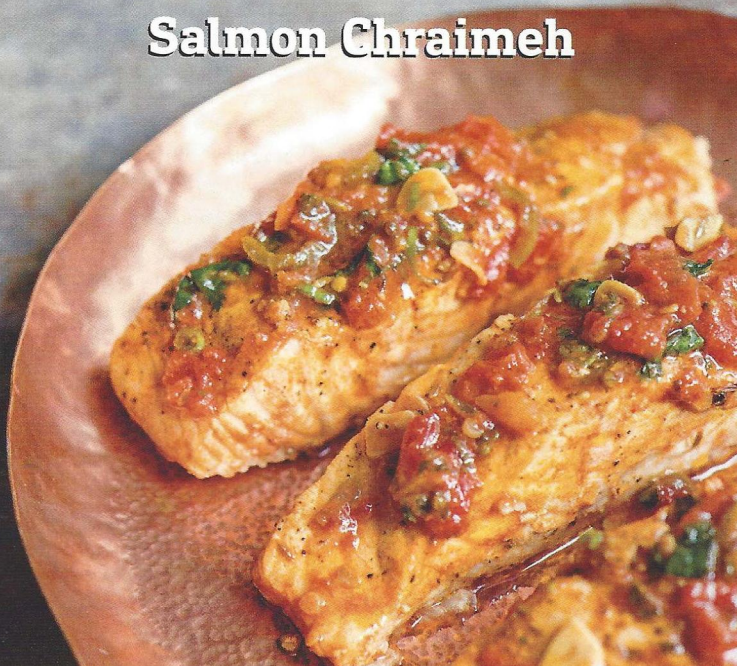


Tender braised salmon in a simple, spicy sauce

Salmon Chraimeh



Salmon Chraimeh

Start to finish: 20 minutes | Servings: 4

IT'S BEST TO AVOID fillets of widely varying thicknesses; they will require different timing. If unavoidable, begin checking thin fillets before thicker ones. —SANDRA ROSE GLUCK

Four 6-ounce center-cut salmon fillets, 1 to 1½ inches thick
Kosher salt and ground black pepper
1 tablespoon extra-virgin olive oil, plus more to serve
4 scallions, thinly sliced, white and light green parts reserved separately from dark green tops
3 garlic cloves, thinly sliced
1 jalapeño chili, stemmed, halved, seeded and thinly sliced
1 teaspoon coriander seeds
1 teaspoon cumin seeds
¾ teaspoon smoked paprika
14½-ounce can diced tomatoes
2 tablespoons chopped fresh mint
¼ cup lightly packed fresh cilantro leaves
Lemon wedges, to serve

▪ **Season the salmon fillets** on both sides with salt and pepper. In a 10-inch skillet over medium-high, heat the oil until shimmering. Add the white and light green scallion parts, the garlic and jalapeño. Cook, stirring occasionally, until lightly browned, about 2 minutes. Stir in the coriander, cumin and paprika, then cook until fragrant, about 30 seconds.

▪ **Stir in the tomatoes**, ½ teaspoon salt and ¼ teaspoon pepper. Bring to a simmer, then nestle the fillets skin side up in the sauce. Reduce to medium, cover and simmer for 6 to 8 minutes, or until the thickest parts reach 115°F to 120°F.

▪ **Using tongs**, carefully peel off and discard the skin from each fillet, then use a spatula to transfer to serving plates skin side down. If the sauce is watery, continue to simmer over medium-high until slightly thickened, 1 to 2 minutes. Off heat, stir in the mint and cilantro. Taste and season with salt and pepper. Spoon the sauce over the salmon, sprinkle with the scallion greens, drizzle with olive oil and serve with lemon wedges. ♦