



SALMON CHRAIMEH

20 MINUTES

This weeknight easy dinner tops center-cut salmon fillets with chraimeh, a simple and mildly spicy tomato sauce. Look for salmon pieces that are evenly thick, about 1 to 1½ inches. We liked our salmon cooked between 115°F and

120°F, which leaves the thickest part with a some translucency. If you like it more well done, after simmering remove the skillet from the heat and leave the fillets in the covered pan until cooked to desired doneness.

Don't use fillets of widely varying thicknesses; they will require different cooking times. If unavoidable, begin checking the thinner fillets ahead of the thicker ones.

INGREDIENTS

4	6-OUNCE CENTER-CUT SALMON FILLETS
	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 SEPARATED FROM DARK GREEN TOPS
3	MEDIUM GARLIC CLOVES, THINLY SLICED
1	JALAPEÑO CHILI, STEMMED, SEEDED AND SLICED INTO THIN HALF-RINGS
1	TEASPOON CORIANDER SEEDS
1	TEASPOON CUMIN SEEDS
$\frac{3}{4}$	TEASPOON SMOKED PAPRIKA
1	14½-OUNCE CAN DICED TOMATOES
2	TABLESPOONS FINELY CHOPPED FRESH MINT
$\frac{3}{4}$	CUP FRESH CILANTRO LEAVES, LIGHTLY PACKED
	LEMON WEDGES, TO SERVE

DIRECTIONS

Season the salmon fillets on both sides with salt and pepper. In a 12-inch skillet over medium-high, heat the oil until shimmering. Add the white and light green parts of the scallions, 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, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ 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. 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 remaining scallion greens, then drizzle with olive oil. Serve with lemon wedges.