Slow-Roasted Salmon with Lemony Leeks & Asparagus

By Lidey Heuck

Serves 6

Time 30 minutes

INGREDIENTS

2 medium leeks, dark green leaves trimmed

1 lemon, very thinly sliced

5 tablespoons extra-virgin olive oil, divided

Kosher salt and freshly ground black pepper

2-pound salmon filet, skin removed

1 pound asparagus, trimmed and cut into 3/4-inch pieces

Flaky sea salt, for serving Fresh dill, for serving

Grated lemon zest, for serving

METHOD

1. Preheat the oven to 325°F.

2. Thinly slice the leek crosswise into ¼ -inch-thick rounds. Place the leeks in a large bowl of water, swish them around to loosen any grit, then lift them out with a slotted spoon and transfer to a colander to drain. Pat the leeks dry with a clean kitchen towel and spread them out on a sheet pan.

3. Add the lemon slices to the sheet pan. Drizzle the leek and lemon with 2 tablespoons of the olive oil and sprinkle with ½ teaspoon kosher salt and a few grinds of black pepper.

4. Transfer to the oven and roast until the leeks are tender and lightly caramelized, about 30 minutes, tossing twice throughout.

5. Meanwhile, pat the salmon dry and set aside at room temperature.

6. Add the asparagus to the sheet pan along with another 1 tablespoon of the olive oil and ¼ teaspoon salt. Toss well, then push the vegetables to the edges of the pan to create space for the salmon. Place the salmon on the pan, rub all over with the remaining 2 tablespoons of olive oil and sprinkle with 1 teaspoon salt and ½ teaspoon pepper.

7. Return to the oven and roast until the salmon registers 120 to 125°F on an instant-read thermometer and flakes easily with a fork, 15 to 25 minutes, depending on the thickness of the filet. (Because the salmon is cooked so gently in this method, it may still look slightly translucent on top—that's okay!)

8. Transfer the salmon and vegetables to a platter, arranging the vegetables around the fish. Sprinkle the salmon with flaky salt, dill, and lemon zest. Serve warm or at room temperature.