Chile Crisp and Honey Roasted Salmon

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Total Time	30 minutes
Prep Time	5 minutes
Cook Time	25 minutes
Rating	★★★★★ (2,542)

Roasting a large salmon fillet that's been covered with a sweet and spicy paste of chile crisp, mayonnaise and honey makes for a dish that's worthy of a celebration, but also can make a weeknight feel like a special occasion. Use your favorite jar of chile crisp or make your own. Using one large piece of salmon (rather than several smaller fillets) makes it easier to spread the paste over the fish, helps it bake more evenly, and makes for a dramatic presentation. For a lighter meal, serve with a simple arugula salad; or round it out with a side of roasted potatoes or rice.

INGREDIENTS

Yield: 6 servings

1 (2-pound) salmon fillet (skin on or off), preferably center cut

Salt and pepper

¼ cup mayonnaise

2 tablespoons chile crisp

2 tablespoons honey

Grated zest from 1 medium lemon

PREPARATION

Step 1

Heat oven to 375 degrees with the rack set in the center position.

Step 2

Place the salmon in a baking dish that fits the salmon snugly (about 8 by 12 inches or 9 by 13 inches) and season the salmon on both sides with salt and pepper. Place the salmon skin-side down (if it has a skin) and set aside.

Step 3

In a small bowl, combine the mayonnaise, chile crisp, honey and lemon zest. Taste the mixture and add more chile crisp to taste, or honey to balance the heat. Spread the mayonnaise mixture evenly on top of the salmon.

Step 4

Place the salmon in the oven and bake until the thickest part of the salmon flakes easily when tested with a paring knife and the topping is bubbling a little along the edges, 15 to 25 minutes, depending on the thickness of the salmon. Spoon any glaze that has run off back onto the salmon and serve.

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