

Roasted Salmon Fillets with Green Goddess Dressing

SERVES 8

For the salmon:

8 (1/4-lb) skinless wild salmon fillets, preferably center cut
2 tablespoons extra-virgin olive oil
Kosher salt
2 bunches fresh thyme
1 lemon, cut crosswise into 8 slices

Preheat the oven to 275°F. Pat the salmon fillets dry with a paper towel. Brush both sides of each fillet with the olive oil, then sprinkle both sides with salt.

Divide the thyme sprigs into 8 equal portions, then arrange the portions in mounds on a half sheet pan. Top each thyme “nest” with 1 lemon slice and a salmon fillet. Cover the pan loosely with parchment paper.

Roast the salmon for 12 to 15 minutes, until an instant-read thermometer inserted into the thickest part of a fillet registers 118°F for medium-rare. The salmon should be just cooked through and soft when pressed with a fingertip. Let rest for 3 minutes before serving.

Note: To ensure even roasting, ask your fishmonger for uniform skinless, square cuts.

Baby Vegetables with Green Goddess Dressing

For the green goddess dressing:

1/2 clove garlic
1/2 shallot
2 olive oil-packed anchovy fillets
1/2 cup firmly packed fresh flat-leaf parsley leaves
1/4 cup firmly packed fresh basil leaves
2 tablespoons fresh tarragon leaves
2 tablespoons fresh dill leaves
2 tablespoons chopped fresh chives
1 green onion, white and green parts, chopped
1/4 cup plus 2 tablespoons mayonnaise
1/4 cup plain whole-milk Greek yogurt
1/4 avocado, peeled
2 tablespoons white verjus
Kosher salt
Freshly ground black pepper

2 lb. assorted baby vegetables (such as carrots, fennel, radishes, turnips, sweet peppers, sugar snap peas, etc.)
Sel gris, for serving

To make the green goddess dressing: In a blender, combine the garlic, shallot, anchovy, parsley, basil, tarragon, dill, chives, green onion, mayonnaise, yogurt, avocado, and verjus and process until smooth. Season with kosher salt and pepper. You should have about 1 1/2 cups. Transfer to an airtight container and refrigerate until ready to use. It will keep for up to 2 days.

To serve: Trim the vegetables as needed and arrange on a platter or large serving board. Transfer the dressing to a serving bowl. Put the sel gris into a small pinch bowl. Serve the vegetables with the dressing and sel gris alongside.