

Broiled Salmon with Crisp Herbed Crust for Two

SERVES 2



INGREDIENTS

- 1 slice high-quality sandwich bread, crusts removed
- 1 ounce plain high-quality potato chips, crushed into rough 1/8-inch pieces, about 1/4 cup, (thick-cut and kettle-cooked preferred; ridged chips in a pinch)
- 1 1/2 tablespoons chopped fresh thyme leaves ★
- 2 skin-on salmon fillets, each about 8 ounces and 1 1/4 inches thick
- 1/2 teaspoon olive oil
- 1/4 teaspoon table salt
- 1 tablespoon Dijon mustard
- freshly ground pepper to taste

SERVE WITH

Cauliflower and Apple Puree

Visit 24boxes.blogspot.com for the recipe

FIRST

Adjust one oven rack to uppermost position (about 3 inches from heat source) and second rack to upper-middle position; heat oven to 400 degrees.

NEXT

Pulse bread in workbowl of food processor fitted with steel blade until processed into fairly even 1/4-inch pieces about the size of Grape-Nuts cereal (you should have about 1/3 cup), about ten 1-second pulses. Spread crumbs evenly on rimmed baking sheet; toast on lower rack, shaking pan once or twice, until golden brown and crisp, 4 to 5 minutes. Toss together bread crumbs, crushed potato chips, and herbs in small bowl; set aside.

LAST

Increase oven setting to broil. Line baking sheet with foil and place salmon on foil. Rub each fillet evenly with 1/4 teaspoon oil; sprinkle with salt and pepper. Broil salmon on upper rack until surface is spotty brown and outer 1/2-inch of thick end is opaque when gently flaked with paring knife, 7 to 9 minutes.

Remove fish from oven, spread each fillet evenly with mustard, and press bread crumb mixture onto fillets. Return to lower rack and continue broiling until crust is deep golden brown, about 1 minute longer. Use spatula to transfer salmon to serving plates, leaving skin behind on foil.

★ J.NOELLE NOTES

The original recipe called for dill. I'm not a fan of dill, so I substituted fresh thyme. You can use your favorite fresh herb or a combination of a few.