



Recipes

Fish

Roasted Salmon with Shiitake and Leeks

Prep Time: 20 minutes

Yield: 4 servings

Ingredients:

1/2 lb. fresh shiitake mushrooms, stemmed and sliced 1/4 inch thick
1 medium leek, white and light green parts, washed and halved length wise
3 tablespoons extra virgin olive oil
1 medium lemon
4 6-ounces skinless salmon fillets
3 cups baby arugula
Sea salt and pepper to taste

Directions:

1. Preheat oven to 450° F.
2. In a large bowl toss mushrooms, leeks, oil, 1/2 teaspoon sea salt and 1/4 teaspoon pepper.
3. Finely grate the lemon zest. In a small bowl, mix the zest with 1 teaspoon sea salt and 1 teaspoon pepper.
4. Put salmon on a baking sheet with parchment paper. Rub the lemon mixture on the tops and sides of the fillets. Scatter the mushrooms and leeks around the fish in a single layer.
5. Place baking sheet on middle rack in the oven.
6. Roast about 15 minutes until fish is tender.