

One-Pan Lemon Pepper Roasted Salmon with Leeks — SCRAPS by Carolina Gelen

Prep time: 10 minutes | Cook time: 25 minutes | Total time: 35 minutes | Makes 2 servings

Salmon & Leeks

- 3 to 4 medium leeks
- 1 pound salmon fillet or 2 pre-portioned fillets
- Extra-virgin olive oil
- Kosher salt

Lemon Pepper Bread Crumbs

- 1 cup panko or other bread crumbs
- 1 tablespoon lemon zest, about 1 small lemon
- 1 teaspoon freshly ground black pepper
- Kosher salt
- 1/4 cup extra-virgin olive oil
- 2 tablespoons lemon juice, about 1 small lemon
- 2 garlic cloves, grated

Lemon Pepper Yogurt

- 1 cup Greek yogurt
- 1 tablespoon extra-virgin olive oil
- 1/2 teaspoon black pepper
- 1 tablespoon lemon zest, about 1 small lemon
- 2 tablespoons lemon juice about 1 small lemon
- Kosher salt
- 1 garlic clove, grated

1. Place an oven rack in the center of the oven. Heat the oven to 425°F (215°C).
2. Trim the root end off the leeks. Trim the dark green leaves off (you can freeze them and simmer them in soups!). Slice the leek stalks into 2-cm thick (3/4-inch thick) coins. Add them to a bowl and thoroughly rinse them with water.
3. Line a baking sheet with parchment paper. Add the leeks to the pan, drizzle with olive oil, and season with a hefty pinch of salt. Toss to evenly coat.
4. Push the leeks around the edges of the pan, place the salmon fillet, skin-side down in the center. Season the salmon with salt and set aside.
5. In a medium bowl, make the lemon pepper bread crumbs: Combine the bread crumbs, lemon zest, and black pepper. Rub them together using your fingers. Add a pinch of salt, the olive oil, lemon juice, garlic, and mix everything to combine.
6. Cover the salmon fillet with the bread crumbs. Sprinkle any remaining bread crumbs on the leeks and the sides of the pan. Place the pan in the oven and bake for 20 to 25 minutes, until the bread crumbs look golden and crunchy.

7. While the salmon is baking, make the lemon yogurt: In the same bowl you used to make the lemon pepper bread crumbs, combine the yogurt, olive oil, black pepper, lemon zest, lemon juice, a pinch of salt, and garlic, mixed to combine.
8. Drizzle lemon juice and sprinkle parsley (if using) over the freshly baked leeks and toss to combine.
9. Serve the leeks with the salmon on the side and a dollop of lemon pepper yogurt.