

Salt and Serenity

Falafel Spiced Roasted Tomatoes with Salmon

This recipe is inspired by Chef Joshua McFadden's recipe for Falafel Spiced Tomatoes and Chickpeas on Flatbread. His was a summer recipe, relying on the very ripest heirloom tomatoes you can find. I winterized the recipe by roasting cherry tomatoes with the spice mixture and I served it with heart-healthy salmon, instead of flatbread. This would be delicious served with a simple arugula salad or some steamed green beans.

Serves 4

1 large garlic clove, grated on microplane
2 teaspoons sumac
½ teaspoon crushed red pepper flakes
1 teaspoon ground coriander
1 teaspoon ground cumin
1½ teaspoons kosher salt
1 tablespoon olive oil
1 teaspoon honey
2 pints grape or cherry tomatoes (rainbow ones are pretty if you can find them)
2 Tablespoons unsalted butter
4 6-ounce salmon fillets, with skin on
kosher salt and freshly ground black pepper, for seasoning salmon
2 Tablespoons coarsely chopped Italian parsley
2 Tablespoons coarsely chopped cilantro
2 Tablespoons coarsely chopped fresh mint

1. Preheat oven to 400°F. Wash tomatoes and spread out on a rimmed baking sheet. Combine garlic, sumac, red pepper flakes, coriander, cumin, and salt in a small bowl. Mix in olive oil and honey into spice mixture to make a paste. Spoon paste over tomatoes, and using your hands, gently coat all the tomatoes. Roast in hot oven for 20-25 minutes, until tomatoes are blistered and beginning to burst.
2. While tomatoes are roasting, liberally season salmon fillets with salt and pepper. Heat a 12 inch cast-iron skillet over high heat. Add butter to skillet and allow it to melt. Add salmon fillets to skillet, skin side down. Cook over high heat for 3 minutes to crisp the skin. As fish cooks, spoon some of the melted butter over

the top of the fish. Transfer the pan to oven. Roast for 8-10 minutes, until fish is just cooked through.

3. Transfer salmon to serving platter. Spoon tomatoes around the edge of the platter. Sprinkle chopped herbs over the entire dish. Serve.