



sheet-pan spring salmon

BY CAROLINE CHAMBERS

Serves 4 (but can be adjusted to feed as many as you want!)

~45 minutes

Tools:

- Your largest [rimmed sheet pan](#)
- [Parchment paper](#) or foil
- [Chef's knife](#)
- [Cutting board](#)
- [Meat thermometer](#)
- [Microplane](#) (or grater)
- Serving bowl (for sauce)
- Serving platter (if you're going to serve it at room temp)

Ingredients:

- 1 1/2 pounds baby potatoes (fingerling or any little potato), halved lengthwise
- 3 1/2 tablespoons extra-virgin olive oil, divided
- Kosher salt and black pepper
- 1/2 teaspoon garlic powder
- 1 large organic lemon (Meyer lemon, if you can find them)
- 3 tablespoons finely chopped dill (but go ahead and chop up 5 tablespoons — you will need 2 more for the sauce)
- 1 bunch asparagus (see paragraph above for a size explanation!)

- 4 (6-ounce) salmon filets (skin on or off — doesn't matter; buy the biggest, thickest filets and make sure they're all about the same size)
- 2 tablespoons finely minced chives (but go ahead and chop up 3 tablespoons — you need 1 more for the sauce!)

Dilly Sauce

- 1 cup mayonnaise
- 2 tablespoons Dijon mustard
- Zest and juice of 1 large organic lemon
- Kosher salt and black pepper
- 2 tablespoons finely chopped dill
- 1 tablespoon finely minced chives

Preheat oven to 400°F. Line your largest rimmed baking sheet with parchment paper (or foil; I just prefer parchment).

Place **1 1/2 pounds of halved baby potatoes** on the baking sheet and drizzle with **1 1/2 tablespoons extra-virgin olive oil, 3/4 teaspoon kosher salt, 1/4 teaspoon black pepper, and 1/2 teaspoon garlic powder**. Spread them out so that they are not touching.

Place in the oven and roast for 20 minutes.

While the potatoes are roasting, prep **1 bunch asparagus** by chopping 1 1/2 inches off of the bottom.

Why? Because they are tough and fibrous! Note: A lot of people prefer the method where you snap off the bottom with your hands instead of cutting it, but I am not one of those people. Time is of the essence.

Now make the dilly sauce: Combine all ingredients (**1 cup mayonnaise, 2 tablespoons Dijon mustard, the zest and juice of 1 large organic lemon, 1/4 teaspoon kosher salt, 1/8 teaspoon black pepper, 2 tablespoons finely chopped dill, 1 tablespoon finely minced chives**) in a pretty serving bowl.

After the potatoes have cooked for 20 minutes, remove the baking sheet from oven.

Scooch the potatoes all to one side — it's OK if they're touching now. In the middle of the sheet pan, add the **salmon filets** and drizzle them with **1 tablespoon extra-virgin olive oil, a big pinch of salt and pepper, the zest of half a lemon, the juice of half a lemon, and 1 tablespoon dill** (depending on how much dill ya like you can add more here if you want!). Use your hands to rub it in all over the salmon. The salmon filets can be touching — this will actually help them cook evenly!

Note for the parents out there: If “green things” are “yucky” to your beasts (children), I suggest leaving the dill off of the salmon here — and off the potatoes in a later step — to prevent herb-induced meltdowns.

Add the **trimmed asparagus** to the remaining empty spot on the baking sheet. Drizzle with **1 tablespoon extra-virgin olive oil**, season with **1/2 teaspoon kosher salt and 1/8 teaspoon black pepper**, and toss to coat.

Return the baking sheet to the oven to roast for 12 to 15 minutes. At the 12-minute mark, you’re going to peek inside. If the salmon is leaking white stuff, it’s finished! But it’s also a good idea to use a meat thermometer here. I like my salmon medium-rare (125°F) but you might like yours medium (135°) to medium-well (140°F). Do not surpass 140°! This is where we get dry and chalky.

Toss the remaining **2 tablespoons chopped dill, 1 tablespoon minced chives, and juice of 1/2 lemon** into the potatoes. Taste and add **salt and pepper** as needed. Sprinkle the rest of the **chives** over the asparagus and salmon.

If you’re eating immediately: Divide the salmon and vegetables between four plates, drizzle with the **sauce** (or serve it on the side — it’s good on *everything*), and dig in!

If you’re eating later: Throw everything on a pretty platter and refrigerate until meal time. Pull it out of the fridge 30 minutes before eating so that it comes to room temperature.