

Slow-Baked Salmon with Lemon and Thyme

Bon Appétit | May 2011

Makes 10 servings

active time 15 minutes

total time 35 minutes

Baking salmon in a low-temperature oven slowly melts the fat between the flesh and leaves the fillets incredibly moist and tender. Lemon and thyme, a classic Mediterranean combination, add another layer of flavor without sacrificing this dish's elegant simplicity.

Ingredients

- ¼ cup extra-virgin olive oil, divided
- 10 6-ounce boneless salmon fillets, skin on
- 3 tablespoon chopped fresh thyme
- Zest of 2 lemons
- Kosher salt and freshly ground black pepper
- 10 lemon wedges (for serving)

Preparation

Preheat oven to 275°F. Line a rimmed baking sheet with aluminum foil. Brush with 1 tablespoon oil. Place salmon fillets, skin side down, on prepared baking sheet. Mix remaining oil, thyme, and lemon zest in a small bowl. Spread thyme mixture over salmon fillets, dividing equally. Season with salt and pepper. Let stand 10 minutes to allow flavors to meld.

Bake salmon until just opaque in center, 15-18 minutes. Serve with lemon wedges.