

## Hasselback Salmon With Chimichurri Vinaigrette

 Servings: 6

 Active: 20 mins | Total: 35 mins

### For the salmon

- One (2-pound) skin-on side of salmon, bones removed
- 3/4 teaspoon fine salt, divided
- 1/4 teaspoon freshly ground black pepper
- 1 lemon
- 3/4 cup (2 1/2 ounces) finely grated parmesan cheese
- 1/2 cup panko
- 1 teaspoon garlic powder
- 2 tablespoons extra-virgin olive oil (or more as needed) or cooking spray

### For the vinaigrette

- 1 cup fresh parsley or cilantro, leaves and tender stems
- 1/2 cup white wine vinegar
- 1/3 cup extra-virgin olive oil, plus more as needed
- 2 cloves garlic, roughly chopped
- 1/2 teaspoon dried oregano
- Fine salt
- Freshly ground pepper
- Water, as needed (optional)

### Step 1

Make the salmon: Position a rack in the middle of the oven and preheat it to 425 degrees.

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### Step 2

Line a rimmed baking sheet with parchment paper and transfer the salmon to the sheet, skin side down. Using a sharp knife, make about 15 horizontal slits in the fish 1/2- to 3/4-inch apart, being careful not to cut through the skin. (The size of the pan and the number of slits will vary depending on the dimensions of your fillet.) Make one long, lengthwise slice down the center of the salmon, again being sure not to cut through the skin. Season the fish with 1/2 teaspoon of salt and the pepper.

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### Step 3

Finely zest the lemon, reserving the citrus for serving. In a medium bowl, mix together the parmesan, panko, garlic powder, the remaining salt and the zest until well combined.

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### Step 4

Sprinkle the panko mixture over the fish, tucking it into the cuts and grooves and lightly pressing it so it sticks to the salmon. Drizzle the fish lightly with oil or spray with cooking spray.

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### Step 5

Transfer the fish to the oven and roast for 20 to 25 minutes, or until the fish is golden and crisp on top. The cooking time will vary depending on the thickness of the fish and preference for doneness. You can peek at the thickest slits to determine if the fish needs to cook longer. Slice the lemon into six wedges.

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### Step 6

Make the chimichurri vinaigrette: While the fish is roasting, in the bowl of a food processor or in a blender, combine the parsley or cilantro, vinegar, olive oil, garlic and oregano, and pulse to desired chunkiness. If the sauce is too thick, add more oil or water, 2 teaspoons at a time. Taste and add salt and pepper, as needed. (Alternatively, you can finely chop the ingredients by hand and whisk together in a large bowl or roughly chop them and use an immersion blender to puree.)

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### Step 7

Serve the fish family-style, with the sauce and lemon wedges on the side.

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### Step 8

NOTE: To make roasted broccoli or cauliflower to go along with the fish, line a large, rimmed baking sheet with parchment paper or lightly grease it. Arrange 1 pound (about 5 cups) of broccoli or cauliflower florets on the pan, drizzle with about 1 tablespoon of olive oil and toss to coat. Spread the broccoli in a single layer and lightly season with salt and pepper. Transfer the vegetables to the oven about 15 minutes before the salmon is supposed to be done and roast until the vegetables have softened slightly and begun to crisp on top. Serve with lemon wedges and grated parmesan on the side, if desired.

