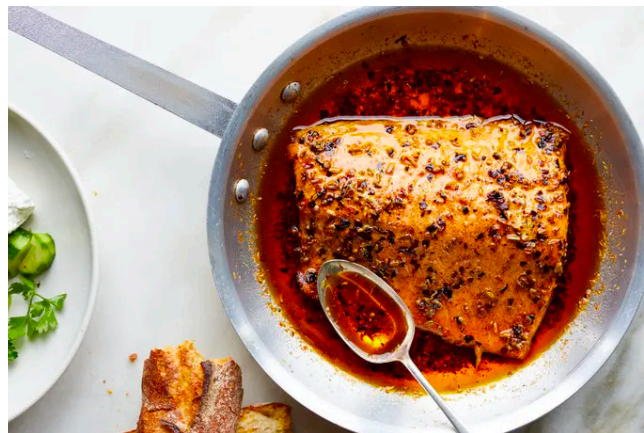


Spicy Slow-Roasted Salmon With Cucumbers and Feta

By Ali Slagle

Total Time 30 minutes

Rating ★★★★★ (3,605)



Con Poulos for The New York Times. Food Stylist: Simon Andrews.

Roasting salmon low and slow in a shallow pool of olive oil guarantees that it won't overcook — and that it'll soak up whatever other flavors are swimming in the oil. Dried chile, fennel and coriander provide a crunchy bite and sneaky heat to the buttery salmon. Serve it warm or at room temperature, with cucumbers, drizzles of more spicy oil, and feta, for a little more plushness. Store any leftover salmon for up to 2 days in the oil, so it doesn't dry out.

INGREDIENTS

Yield: 4 to 6 servings

- ¾ cup extra-virgin olive oil
- 2½ teaspoons red-pepper flakes
- ½ teaspoon smoked paprika
- 1 tablespoon fennel seeds, crushed
- 1 tablespoon coriander seeds, crushed
- Kosher salt and black pepper
- 1 (2-pound) skinless salmon fillet
- 1 large English cucumber or 3 Persian cucumbers
- 4 ounces feta, crumbled (about 1 cup)
- ¼ cup parsley leaves

PREPARATION

Step 1

Heat the oven to 300 degrees. In an ovenproof skillet large enough to hold the salmon, combine olive oil, red-pepper flakes, paprika, fennel seeds, coriander seeds and a pinch each of salt and pepper. Cook over low heat, stirring occasionally, until fragrant and just simmering, about 5 minutes.

Step 2

Pat the salmon dry, then sprinkle with salt and place in the spiced oil flesh side up. Spoon some of the oil over the salmon, then bake, basting occasionally, until cooked through, 15 to 25 minutes. (You will know if the salmon is done when the fish flakes when cut into with a knife or fork or when an instant-read thermometer inserted into the thickest part reaches 120 degrees.)

Step 3

While the salmon roasts, peel the cucumber and cut into bite-size pieces. Sprinkle with salt.

Step 4

Break the salmon into large pieces on a serving platter. (Alternatively, you can make the salmon in advance, and eat it at room temperature.) Scatter the cucumbers around the salmon, then top with feta and parsley. Drizzle chile oil over everything to taste. (You will have more than you need — dip bread into any remaining oil.)