

Roasted Honey-Dijon Salmon with Spring Vegetables

With this recipe, you have just enough time to prep each step as ingredients each take their turn in the oven.

Ingredients:

2 bunches red radishes, ends trimmed
1 bunch thin carrots, ends trimmed, halved crosswise
1 large shallot, sliced lengthwise
2 tablespoons plus 1 teaspoon olive oil, divided
1 3/4 teaspoons kosher salt, divided
1 teaspoon black pepper, divided
2 tablespoons honey

1 1/2 tablespoons Dijon mustard
1 teaspoon sriracha
1 (1 1/2-pound) side of salmon, skin removed
8 ounces fresh sugar snap peas, strings removed, halved lengthwise
1 bunch fresh asparagus, trimmed
1/2 cup fresh mint and/or fresh flat-leaf parsley leaves, for serving
Lemon wedges, for serving

Directions:

Preheat oven to 425°F. Cut radishes in half; quarter any large radishes. Combine radishes, carrots, and shallot in a medium bowl; toss with 1 tablespoon olive oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper.

Spread vegetables in an even layer on a large rimmed baking sheet; roast in preheated oven until vegetables have started to sizzle and brown, about 10 minutes.

Stir together honey, mustard, and sriracha. Drizzle salmon with 2 teaspoons olive oil, and sprinkle with 3/4 teaspoon salt and 1/2 teaspoon pepper. Spread mustard mixture over top of salmon.

Remove vegetables from oven. Toss vegetables; clear a space in the center for the salmon. Nestle fish onto baking sheet, and return to oven. Roast 10 minutes.

Toss snap peas and asparagus in a bowl with remaining 2 teaspoons oil, remaining 1/2 teaspoon salt, and remaining 1/4 teaspoon pepper. Remove pan from oven; scatter asparagus and snap peas around salmon, stirring so they make contact with the pan.

Return to oven, and roast until salmon flakes easily with a fork and vegetables are tender, about 10 minutes. Transfer to a platter; sprinkle with herbs. Serve with lemon wedges.

