

Slow Roasted Salmon with Summer Herbs

Serves 4

Ingredients:

- **1 1/2 pound center-cut, skinned salmon filet, preferably wild-caught**
- **4-5 Sprigs fresh dill**
- **4-5 Sprigs fresh parsley**
- **4-5 Sprigs fresh thyme**
- **Salt & pepper, to taste**
- **3 Tbsp olive oil**
- **Leaves from 3 sprigs of mint**
- **4 radishes, thinly sliced**
- **1 lemon, quartered**

Instructions:

- **Set oven temperature to 275 degrees.**
- **Line a rimmed baking sheet with parchment paper.**
- **In the center of the baking sheet, place the dill, parsley, and thyme sprigs.**
- **Sprinkle the salmon on both sides with salt and pepper and set it on the bed of herbs. Then drizzle with 3 Tbsp of olive oil.**
- **Roast for 16 to 18 minutes, or until a thermometer inserted into the thickest part of the fish registers 120-125 degrees. (The temperature will rise a few degrees once the fish is out of the oven.)**
- **Scatter the mint and radishes on top. Squeeze the lemon quarters over the platter and serve.**