



## Broiled Salmon with Chile-Lime Mayonnaise

Makes 4 servings. Recipe from [seriouseats.com](http://seriouseats.com)

### Ingredients

1 cup mayonnaise  
2 tablespoons harissa chile paste  
*(available in most supermarkets)*  
Finely grated zest of 2 limes  
+ 2 teaspoons fresh lime juice  
1/2 teaspoon ground coriander seeds  
2 pounds boneless center-cut salmon fillet, with or without skin and either whole or divided into individual portions *(see note)*  
Kosher salt and freshly ground black pepper  
Sliced lime, lemon, orange, or fresh dill for garnish

### Nutritional info

Calories	573
Carbohydrate	2
Fiber	1g
Protein	34g
Fat	47g
Cholesterol	110mg
Sodium	556g

### Directions:

1. Preheat broiler and set oven rack to about 6 inches below broiler element. Meanwhile, in a small bowl, stir together mayonnaise, harissa, lime zest and juice, and coriander seeds. Season with salt and pepper; feel free to adjust flavor and heat level by adding more harissa, if desired.
2. Line a rimmed baking sheet with aluminum foil. Lightly season salmon all over with salt and pepper. Set salmon on prepared baking sheet and rub a thin, even layer of harissa mayo all over the surface and sides.
3. Broil salmon until browned on top and the center registers 115 to 125°F (46 to 52°C) for medium-rare to medium, respectively, about 5 minutes; it can help to keep the oven door cracked while salmon is cooking to prevent the broiler from cycling on and off (though not all ovens function this way). If salmon becomes well browned on top before it is cooked enough in the center, switch off the broiler and set the oven to 425°F (220°C), then continue cooking until done (this shouldn't take more than 1 to 2 minutes longer).
4. Transfer salmon to plates or a platter and serve garnished with sliced lime, lemon, orange, and fresh dill if desired.

### Notes:

You can make this recipe with salmon that's already been portioned into individual servings, or a larger fillet for a party or large gathering (just keep in mind that once cooked, a large piece of salmon won't cut cleanly). This recipe works equally well with skin-on and skinned salmon.