

Broiled Salmon with Pea and Radish Salad

INGREDIENTS

Pea and Radish Salad

- 1 10oz package frozen peas, completely thawed
- 7 radishes, thinly sliced
- 2 scallions, sliced (I use both the green and white parts)
- 1 cup fresh curly parsley, slightly chopped
- 3 cloves garlic, finely chopped
- 1/3 cup finely grated Pecorino Romano cheese
- 1/3 cup olive oil
- 1 lemon, juiced
- ¼ teaspoon red pepper flakes
- Kosher salt and freshly cracked black pepper

Salmon

- 1 ½ pound salmon filet
- 2 tablespoons olive oil
- Kosher salt and freshly cracked pepper

INSTRUCTIONS

1. Preheat oven to 400°. Place salmon skin-side down on a parchment-lined baking sheet. Rub in oil and season with salt and pepper. Cook for 12-14 minutes or until salmon begins to pull apart.
2. While the salmon is cooking, transfer the garlic to a medium bowl and add the pecorino, olive oil, lemon juice, red pepper flakes, salt, and plenty of black pepper, and whisk to combine. Add the thawed peas. Use the back of a fork and roughly mash half of the peas and leave the other half whole.
3. Add radishes, onions, and parsley. Taste and adjust salt and pepper as needed. Spoon on top of cooked salmon and serve immediately.