

# Roast Harissa Salmon with Fennel and Lemon

*The Fresh Market*

**Servings: 4**

*2 fennel bulbs (fronds reserved for serving)  
1 lemon, halved  
1 lemon, thinly sliced  
2 tablespoons extra-virgin olive oil  
Kosher salt  
freshly ground black pepper  
4 six-ounce salmon fillets, skin on  
3/4 cup harissa (international foods aisle)  
1/4 cup fresh mint, finely chopped*

**Preparation Time: 20 minutes****Cook Time: 20 minutes**

Preheat the oven to 400 degrees.

Spread the fennel and lemon slices on a sheet pan. Toss with olive oil, salt and pepper.

Bake for 7 minutes.

Remove from the oven. Push the fennel and lemon to one side. Add the salmon to the baking sheet, skin side down. Brush each fillet evenly with harissa.

Bake for 7 minutes.

Turn on the broiler. Move the pan to the top rack of the oven so the salmon is a few inches below the heat.

Broil for 3 minutes or until the salmon has developed a nice golden crust and is cooked to the desired level of doneness.

Top with mint, a squeeze of lemon juice and a scattering of the reserved fennel fronds.

Serve immediately.

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Per Serving (excluding unknown items): 265 Calories; 13g Fat (43.0% calories from fat); 34g Protein; 4g Carbohydrate; 1g Dietary Fiber; 88mg Cholesterol; 117mg Sodium. Exchanges: 5 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat.