

This really was absolutely delicious. See my notes at the bottom.

Horseradish Roasted Salmon With Mustard Potatoes

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Julia Gartland for The New York Times. Food Stylist: Samantha Seneviratne.

Slathered in a creamy horseradish mayonnaise, salmon fillet is a weeknight winner. (You can cook smaller fillets or one larger center-cut piece, whichever you prefer.) The key to moist, flavorful salmon is to roast it at a high temperature for a short length of time. Here it's baked alongside tangy mustard potatoes, but asparagus, broccoli or even green beans would be nice, too. If using less hearty vegetables, just cut the initial bake time down to 5 to 10 minutes.

INGREDIENTS

Yield: 4 servings

- 1 pound baby Yukon Gold potatoes, halved if large
- 3 tablespoons olive oil
- 2 tablespoons whole-grain mustard
- Kosher salt and coarsely ground black pepper
- 3 tablespoons mayonnaise
- 2 tablespoons drained prepared horseradish
- 2 limes

PREPARATION

Step 1

Heat oven to 400 degrees.

Step 2

On a rimmed sheet pan, toss together the potatoes, olive oil and mustard. Season with salt and pepper. Roast for 20 minutes, tossing once halfway through.

Step 3

Meanwhile, combine the mayonnaise and horseradish in a small bowl. Finely grate 2 teaspoons lime zest and then cut the remaining lime into wedges. Add the lime zest to the mayonnaise mixture and season to taste with salt and pepper. Season the

1½ pounds skinless salmon fillet
(preferably 1 single center-cut
piece)

salmon with salt and pepper and then slather the sauce all over
the top and sides.

Step 4

Remove the potatoes from the oven and use a spatula to make
space in the center of the pan. Add the salmon, skinned side
down. Return the pan to the oven and cook until the potatoes are
browned and tender and the salmon is cooked through to your
liking, 10 to 20 minutes, depending on the thickness of the salmon.

Step 5

Serve the salmon and potatoes with lime wedges.

Private Notes

Leave a Private Comment on this recipe and see it here.

*This was **delicious**. Some notes:*

- 1) I used fingerling potatoes, the larger ones cut in half.*
- 2) Some comments indicated the whole-grain mustard didn't stick to the potatoes, one said they used Heinz Brown Mustard, which is what I used. The potatoes were terrific.*
- 3) I drained the horseradish by simply measuring out each tablespoon and then pressing on the horseradish while in the tablespoon with my thumb to squeeze out the liquid and pack it down. Do this over the sink. However I made sure to measure out two full tablespoons of the pressed / packed down horseradish which probably resulted in more than simply draining two tablespoons. This wasn't a problem.*
- 4) The "sauce" for the salmon was pretty thick, almost a paste, possibly because of excessive packed horseradish. The thick paste-like sauce was actually easier to spread over the salmon because it didn't run off, and I think it may have contributed to the salmon being extremely moist instead of drying out - the paste maybe held in the moisture.*
- 5) Also, the sauce wasn't very sharp or spicy at all. Possibly horseradish mellows out when it's baked?*
- 6) The salmon took nearly half-an-hour to bake.*

Anyway overall, yeah really a keeper recipe.