

Baked Salmon With Harissa and Cherry Tomatoes

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Ryan Liebe for The New York Times. Food Stylist: Brett Regot.

Total Time About 1 hour

Prep Time 15 minutes

Cook Time 45 minutes

Rating ★★★★★ (299)

This easy salmon tray bake packs a real punch thanks to the flavorful marinade it cooks in. The soy sauce is a bit of a non-Middle Eastern wild card, but contributes a welcome umami flavor. Tunisian harissa adds a nice subtle spice to this dish, but you can also swap it out for biber salçası, a Turkish red pepper paste that you can find in most Turkish or Middle Eastern grocery stores. Like harissa, biber salçası comes in both mild and hot varieties, so pick whichever one suits you. Serve the salmon with some steamed rice and lightly dressed greens if you like.

INGREDIENTS

Yield: 4 servings

FOR THE MARINADE

- 1 tablespoon cumin seeds
- 1 tablespoon coriander seeds
- $\frac{1}{3}$ cup finely chopped cilantro, plus more for serving
- 3 tablespoons olive oil
- 3 tablespoons lemon juice (from 1 large lemon)
- 4 teaspoons soy sauce

PREPARATION

Step 1

Make the marinade: Using a mortar and pestle or a spice grinder, lightly crush the cumin and coriander seeds, then transfer to a wide shallow bowl or baking dish. Stir in the remaining marinade ingredients, along with $\frac{3}{4}$ teaspoon salt and a good grind of pepper.

Step 2

Add the salmon fillets to the marinade, spooning it over to coat. Set aside to marinate at room temperature for 20 minutes, or refrigerated for up to 4 hours if getting ahead.

1 tablespoon tomato paste
1 tablespoon maple syrup
2 to 3 teaspoons harissa,
preferably Tunisian (depending on
heat preference)
4 garlic cloves, finely chopped
 $\frac{3}{4}$ teaspoon sweet paprika
Fine sea salt and black pepper

FOR THE SALMON

4 (6-ounce) center-cut skinless
salmon fillets (about 1½ pounds
total)
8 ounces ripe cherry tomatoes, at
room temperature
3 large shallots, thinly sliced
1 teaspoon olive oil
Fine sea salt and black pepper

Step 3

Heat the oven to 400 degrees. In a shallow 9-by-13-inch baking dish, toss the tomatoes and shallots with the olive oil and a small pinch of salt and a good grind of pepper. Arrange the salmon fillets evenly on top and pour the marinade directly over the fillets.

Step 4

Bake until the salmon flakes easily when pressed gently with a fork and the tomatoes have softened, about 22 minutes. Sprinkle the extra cilantro on top and serve directly from the baking dish.

Private Notes

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