

Sheet-Pan Roasted Salmon With Tuscan Bread Salad

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Nico Schinco for The New York Times, Food Stylist: Kaitlin Wayne.

Total Time 40 minutes

Prep Time 15 minutes

Cook Time 25 minutes

Rating ★★★★★ (20)

Panzanella, the peak-summer bread-and-tomato salad, turns into a satisfying dinner when you toss in tender flaked chunks of salmon. A simple anchovy-Dijon vinaigrette does double duty as both a quick marinade for the fish and the dressing for the colorful salad. Roasting the fish and toasting the bread on a single sheet pan makes for easy cleanup. This salad is delicious served as soon as it's been tossed, when the bread cubes retain a crouton-like crunch, but it can rest a bit, too, at which point the bread cubes soften after soaking up the dressing and tomato juices.

INGREDIENTS

Yield: 4 to 6 servings

5 tablespoons extra-virgin olive oil, divided

3 tablespoons red wine vinegar

1 tablespoon Dijon mustard

2 oil-packed anchovies, finely chopped

1 small garlic clove, grated or minced

Salt and black pepper

1 (1½-pound) salmon fillet, skin on or off

6 to 8 ounces (about ½ loaf) crusty rustic bread, cut into 1-inch cubes



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PREPARATION

Step 1

Heat oven to 425 degrees. Line a sheet pan with parchment paper. In a large bowl, whisk 3 tablespoons olive oil, the vinegar, mustard, anchovies and garlic until combined and emulsified. Season lightly with salt and several grinds of pepper.

(4 to 5 cups)

2 medium heirloom or beefsteak tomatoes (about 1 pound), cut into 1-inch chunks

1 pint cherry or grape tomatoes, halved

½ large English cucumber, halved lengthwise and sliced, or 3 Persian (mini) cucumbers, sliced

1 small shallot, thinly sliced

½ cup roughly chopped soft fresh herbs, such as basil, parsley, mint, or a combination

Step 2

Pat the salmon dry and season both sides with salt and pepper. Set the salmon, skin side down, on one side of the prepared pan. Drizzle 1 tablespoon of the vinaigrette over the top of the salmon and rub to evenly coat.

Step 3

Put the bread cubes on the other half of the pan. Drizzle with the remaining 2 tablespoons olive oil and season with salt and pepper. Toss to coat and spread into an even layer.

Step 4

Bake, tossing the bread cubes halfway through, until the bread is dry and golden brown and the salmon is just cooked through, 8 to 10 minutes. (It's done when the flesh is just able to flake easily. An instant-read thermometer inserted into the middle of the thickest part should register 120 degrees for medium-rare. If you prefer medium, cook it a few minutes longer.) Meanwhile, add the tomatoes, cucumber and shallot to the bowl of vinaigrette and toss to combine.

Step 5

Let the salmon and bread cubes cool for a few minutes. Add the bread cubes and herbs to the bowl and toss well to coat the bread in the vinaigrette and tomato juices. Taste and season with salt and pepper as needed.

Step 6

Break the salmon apart into large chunks, separating from the skin if on (discard the skin). Add half the salmon to the bowl and toss gently to just combine. Place the remaining salmon on top. Serve right away or let sit for up to 30 minutes.

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