

OVEN-ROASTED GINGER-DILL SALMON

(slightly modified from [The New York Times](#))

1 salmon fillet, skin-on
Kosher salt and black pepper
6 tablespoons finely chopped dill
1 (1-inch) piece ginger, scrubbed and finely grated
2 tablespoons extra-virgin olive oil, plus more for serving
1 blood orange (or additional regular orange)
2 oranges
6 small radishes, cut into thin wedges
1 avocado
Flaky sea salt, for finishing (optional)

Heat oven to 325 degrees. Line a sheet pan with non-stick aluminum foil. Pat the salmon dry, then place on the tray skin-side down and season with salt and pepper.

In a medium bowl, stir together the dill, ginger and olive oil until combined. Season with salt and pepper. Spread half of the dill-ginger mixture over the top of the salmon. (Reserve the remaining dill-ginger mixture.) Bake until cooked through, 15 to 20 minutes.

As the salmon cooks, cut off the top and bottom of the two types of oranges and remove the segments. Squeeze the peels into the remaining dill-ginger mixture to get out any juice. Transfer the fruit and any juice on the cutting board to the bowl. Add the radishes, season generously with salt, and stir gently to combine.

Break the salmon into large pieces, and divide across plates with the citrus salad. Peel and pit the avocado, then quarter lengthwise and add to plates. Season with salt. Spoon the juices from the bowl over top, and season with black pepper, another drizzle of olive oil, and flaky sea salt, if using.