

Salmon Cooked in Parchment with Charmoula, Chopped Green Olives, and Lemons

Submitted by Jeanne Gregg
Serves 8-10

Ingredients

- 3/4 cup coarsely chopped fresh cilantro
- 3/4 cup coarsely chopped fresh flat-leaf parsley
- 1 rounded Tbsp ground cumin
- 1 tsp ground cayenne pepper
- 2 cloves garlic, finely minced
- juice of 1 lemon
- 1/2 cup extra-virgin olive oil, plus oil for coating
- 2 tsp salt
- parchment paper twice as long as the fish
- 1 salmon fillet, 2-2 1/2 lbs, deboned and skinned
- 3/4 cup coarsely chopped green olives
- 10-12 thin lemon slices, pits removed

Instructions

1. The day before or at least the morning before the fish is to be served, make the charmoula by combining the cilantro, parsley, cumin, cayenne, garlic, lemon juice, 1/2 cup olive oil, and salt in a bowl
2. Lightly oil the parchment paper. Place the salmon in the middle of the length of paper. Cover with the charmoula, then with the olives. Place the lemon slices decoratively along the fish. Enclose the fish by folding the paper over from the sides, then the top and bottom, which should meet in the middle. The edges should be made into a small double fold. Instead of folding the double fold into small overlapping folds along the top edge, I simply staple the paper closed. Refrigerate the packet on a baking sheet for platter for at least 8 hours or up to 24 hours. Remove about 1 hour before cooking.
3. Preheat an oven to 500 F. Cook the fish for exactly 11 minutes. The parchment paper will turn golden brown. Serve immediately. For dramatic effect, put the parchment bundle on a serving platter; bring it to the table, slash it open in front of your guests.

