

Salmon with Quinoa—adapted from Serious Eats

- 4 6-ounce skin-on salmon fillets
- Salt and freshly ground black pepper for seasoning
- 1 ½ Tablespoons olive oil
- 2 cups water or chicken broth (preferably low-sodium or homemade)
- 1 cup pre-washed or rinsed quinoa
- 1 ½ cups baby arugula
- 2 scallions, thinly sliced
- ½ cup crumbled feta cheese
- 2 Tablespoons fresh-squeezed juice from 1 lemon
- 1-2 Tablespoons olive oil, for drizzling

Season the salmon with salt and pepper. Heat the olive oil in a 12-inch skillet over medium-high heat until hot. Add the salmon skin side down and cook without moving until skin is crisp, about 2-3 minutes. Carefully move the salmon to a platter with a thin spatula.

In the same skillet, bring 2 cups of water or chicken broth to a boil and season with salt. Add the quinoa and cook for about 10 minutes. Lower the heat to medium-low, stir in the arugula, scallion, and feta and put the salmon on top, skin side up. Cover and cook until the salmon is cooked through, about 5 more minutes, making sure that the quinoa has absorbed most of the liquid.

Divide the quinoa and salmon among four plates. Drizzle with olive oil and serve with lemon wedges.

Bon Appétit!