

Broiled Salmon with Ginger-Shiitake Glaze

2 lbs. salmon filet, skin-on

3 Tbsp. canola oil, plus more for the baking sheet

Kosher salt and freshly ground black pepper

1/3 tsp ground coriander

1/2 red bell pepper, finely diced (about 1/4 cups)

3 scallions, trimmed and thinly sliced (white and green parts kept separate)

2 Tbsp. finely chopped ginger

3 1/2 oz. shiitake mushrooms, stemmed and cut into 1/4-inch dice (about 1 cup)

1/4 cup honey

3 Tbsp. rice vinegar

1 Tbsp. soy sauce

1 tsp. Thai chili sauce (Sriracha)

1 tsp. cornstarch

Position an oven rack about 8 inches away from the heating element and heat the broiler to high. Oil a large, rimmed baking sheet. Set the salmon skin-side down on the baking sheet, sprinkle with 1 Tbsp. of the oil, 1/2 tsp. salt, 1/2 tsp. pepper and the coriander, and let sit at room temperature while you prepare the sauce.

In a large, 12-inch skillet over medium-high heat, cook the red pepper, scallion whites and ginger in the remaining 2 Tbsp. oil, stirring occasionally, until the red pepper and scallion start to soften and brown, about 3 minutes. Add the mushrooms, raise the heat to medium high, sprinkle with 1/4 tsp. salt and cook, stirring, until they soften and start to brown, about 3 minutes. Add the honey, vinegar, soy sauce, chili sauce and 1/4 cup water and bring to a simmer. Whisk the cornstarch with 1 tsp water and stir into the sauce. Return to a simmer and cook until the sauce thickens, about 1 minute. Remove from the heat.

Broil the salmon until it starts to brown and becomes almost firm to the touch, about 8 minutes. Transfer to stovetop and spoon the glaze over the salmon. Broil for about 1 more minute so the glaze browns and the salmon almost completely cooks through. Sprinkle with the scallion greens, cut into 4 pieces, and serve.