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Photo by Chelsea Kyle, Prop Styling by Beatrice Chastka, Food Styling by Kate SchmidtFish recipes—the great ones, that is—are the key to making restaurant-worthy dinners at home. You should never feel stuck with the same-old way of cooking salmon. And you should feel inspired to add some other fish to your dinner plans: arctic char or barramundi perhaps? Or haddock or mackerel or halibut? Whether you're yearning to steam a whole trout or looking for a new spin on slow-roasted fillets, the carefully tested fish recipes below will definitely improve your dinner game. The small bits of cauliflower in the mix give this chowder broth a nice clean thickness. The monkfish is sweet and mild, and chopped pitted green olives add a touch of salt. Start your day with a little bit of everything: Savory smoked fish, hearty steamed quinoa, crisp greens, tangy capers, and creamy hard boiled eggs. These easy, build-your-own fish packets let kids help out with dinner and choose which items they want to include. The herb butter infuses the fish and vegetables with rich flavor and the tomatoes release their juices to create a light sauce. Inspired by Greek flavors, this warm salad is balanced by zesty lemon and feta mingling with tender salmon and fresh spring vegetables. Poach fish in milk for an effortlessly elegant and comforting dinner. Jarred marinated artichoke hearts get super-crispy and delicious when roasted, making them the secret star of this simple fish dinner. Flake baked salmon over roasted turnips and bulgur for a casually chic dish that will make any dinner feel like a party. We promise it's not hard to cook whole fish like black sea bass or red snapper. You just need to slash the sides before adding to hot oil, then fry about four minutes on each side. This fish dish includes a tangy tomatillo sauce blended with pickled jalapeños and cilantro, along with the pickling liquid from the peppers. Made from canned salmon—plus a few pantry staples you likely keep in stock—and slicked with tangy red-pepper mayo, this burger is easy to toss together on the fly. Like kale chips but smaller, separated Brussels sprout leaves get crisp when tossed in oil and roasted in the oven. The barramundi fillets cook quickly in a heavy skillet with just a little oil, salt, and pepper. Green pear adds crunch and sweet-tart notes to this raw yellowtail preparation. A Granny Smith apple, Asian pear, or pineapple would do the same. Nduja is traditionally made with pork, but because salmon is a fatty fish, it works well too. Serve panko-crusted white fish with a piquant relish of cucumbers, fennel, and chiles, kissed with both lime and cilantro. For meaty halibut steaks all you need is a kiss of high heat from a grill or cast-iron pan and a simple vinaignette. Zesting citrus directly over your food means no wasted precious aromatic oils and zero chance of the zest drying out before you use it. These weeknight-friendly fish tacos are sure to please just about everybody. This classic technique gets a fresh punch of flavor from briny olives and capers, sweet raisins, a splash of rum, and a squeeze of bright lime juice. You don't need a culinary school degree to cook fish with skin as crunchy as a potato chip. Grab your nonstick pan, start the fish skin side down, and slowly raise the heat. The skin will lie flat, gradually rendering fat like a strip of bacon, while the flesh gently cooks through. You can do this. Anyone can do this. Grilling whole fish is not as tricky as it sounds. We tie ours with kitchen twine, which makes them easy to handle. Stuffing the inside of the fish with mint sprigs, lime slices, and hot peppers before grilling also helps infuse them with extra flavor. The acidity in the lime juice and tequila will help the fish firm up, but if it sits too long, it will get tough. So prep this one just 10 minutes before serving. When corn and tomatoes are ripe, let them shine in simple preparations like this refreshing, time-saving dinner. You'll poach the salmon in the same liquid that's used for boiling the corn. This classic sandwich gets an upgrade thanks to a light tempura batter, homemade tartar sauce, and a spicy slaw. The two-step secret to incredible fish: Heat olive oil with leeks, lemons, and coriander, then pour that infused oil over the halibut and roast until tender and flavorful. This classic French bistro preparation pairs lightly breaded fish with a succulent brown butter and lemon pan sauce. An elegant Mediterranean-inspired fish recipe with green beans, tomatoes, and olives is just a push of the microwave button away. Kids and grown-ups alike will love this upgrade on classic fish sticks. And with a cornmeal coating, they're naturally gluten-free. The creamy dipping sauce doubles as a dressing for the slaw, so you don't have to mix up two different sauces to get dinner on the table. Snapper fillets cook quickly in a skillet set on your grill. The fish sits on a pile of blistered green beans and sugar snap peas. The key to buying fish for this recipe is asking your fishmonger what she would eat raw. Red snapper or black bass are good subs for lean, mild fluke. A kicky chile-lime dressing wakes up your weeknight salmon. Honey-soy glaze and a spin under the broiler give this salmon a sweet and savory char. Give flaky halibut the foilpacket treatment with burst cherry tomatoes and spicy, paprika-loaded sausages. Briny olives and sweet golden raisins work in tandem to bring balance to this simple, delicious one-pan fish dinner. You're bound to get plenty of accolades for this zesty sauce, a Middle Eastern-spiced riff on herby salsa verde. This recipe is going to instruct you to remove the backbone of the fish from inside the cavity—no small task but well worth it. You can also just tie two whole fillets of salmon pieces onto two skewers so they don't flip and spin every time you turn them on the grill. Brush butterflied whole black bass or branzino with a mix of orange flower water and saffron and pair with herbed rice for a truly special meal. Layering salmon between sheets of kombu is an easy way to gently cure it, drawing in salt and umami depth. A tangy dish full of zing. The thyme adds deep flavor and the roasted root vegetables give real crunch. This is a simple recipe for halibut steaks, and it's one of our favorite fish dishes by far. You'll make good use of a half-stick of butter, plus garlic, capers, and fresh thyme. The fish and vegetables steam together in parchment-paper packets, creating a simple, flavor-packed sauce. There's something beachy about the creamy Baja-inspired cabbage slaw that accompanies this simple salmon dinner. A quick marinade infuses the salmon with sweet, herbaceous flavor and transforms it into a stunner of an entrée. This recipe is a showstopping and grown-up version of everyone's favorite party snack—the 7-layer dip. To make sure these crisp, mayonnaise-free fishcakes stay together in the skillet, chill well before cooking. Rely on store-bought marinara sauce for this dish—it'll be a cinch to throw together. Dukkah, an Egyptian nut and spice mix, creates a deeply flavorful crust for salmon fillets when tossed with puffed amaranth. You'll whip up a simple homemade harissa for this swordfish recipe, starting with broiled chiles plus coriander and cumin seeds, preserved lemon peel, garlic, and tomato paste. Slow roasting the salmon prevents it from overcooking, leaving it perfectly tender. Turn your enthusiastic farmers market haul into a gorgeous catch-all salad topped with rich grilled halibut. Dorade, red snapper, or black bass fillets all work great in this summery roasted fish dinner. In this Sichuan fish recipe we learned from cookbook author Fuchsia Dunlop, the fish lies in a spectacular sauce, a deep rusty red in color, sumptuously spicy and aromatic with garlic. In Sichuan, they tend to make it with sea bass, whole trout, or even fillets. Chef Renee Erickson has access to the best seafood anywhere; when it comes to sardines, she goes with Matiz sardines in olive oil. This 24-hour method will transform uncooked salmon into a side of firm, silky fish. Buy the best you can afford. Garlic-herb naan is grilled before being topped with creamy yogurt, smoked fish, citrus, and dill. You can use homemade or store-bought dough—or simply assemble the toppings on slices of toasted bread. Make sure to use untreated cedar made specifically for cooking when preparing this luscious, smoky salmon dinner. Stuffing halibut fillets with zesty pesto is faster than marinating, but just as flavorful. Roast your salmon slow and it'll be so tender and tasty (and shockingly easy!) that you'll never want to cook it another way. If a fish comes whole from the store, leave the head and tail on when you cook it, to help retain moisture. Butter flavored with garlic, anchovies, capers, lemon, and parsley makes quickly broiled salmon fillets extra enticing. In this version of the classic dish, smoked trout is poached in milk and folded into mashed potatoes before being baked. Pile it on slices of bread when it's hot out of the oven. They're not called perfect because they're only kind of good. No, they're called perfect because that's just what they are. Appetizers don't need to be complicated to feel special. Just follow Alison Roman's lead and doctor up a tin of anchovies, drizzling them with sharp vinegar, spicy peppers, and lemon zest and juice. Layer them onto generously buttered seedy bread and you're good to go. Elegant and easy, this flavorful fish stew comes together in less than 30 minutes. If you think you don't like sardines, this dish just may change your mind. Ask your fishmonger to remove the center bones but leave the head and tail intact. Butterflying branzino is a great way to fast-track when cooking a whole fish. Ask your fishmonger to do it for you. Serving a perfectly cooked, crisp-skinned piece of fish in a seasoned lime broth lets you get a spoonful of bright flavor in every bite. Juicy lemon segments balance out the salad of briny olives, salty capers, and fragrant oregano that tops this quick and easy fish dish. This unique recipe is sweet, savory, spicy, and aromatic all at the same time thanks to a wonderful trio: harissa, honey, and just a touch of rose water. Forget breadcrumbs—this crust, made with nutty wild rice, is even better. This simple breadcrumbs—this crust, made with nutty wild rice, is even better. This salmon supper may look restaurant-caliber, but it couldn't be easier to make. These salmon bowls have a bit of everything: Bright greens, silky fish, rich coconut milk, and even a handful of beans for added fiber and protein. The secret to extra-delicious salmon: spreading mayonnaise on top of the fillets helps the spiced panko stay put and keeps the fish moist while it roasts. Vegetables that are best served crisp-tender are a great accompaniment to a slow-roasted fish because they will come out perfectly cooked at the same time. Roasting salmon low and slow yields fish that stays moist and tender even when served chilled. A marinated green bean salad is a perfect crunchy accompaniment to a slow-roasted fish because they will come out perfectly cooked at the same time. 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Think of each little packet as a gift to your dinner companions. In this classic dish, the fish is topped with scallions, cilantro and ginger, then doused with hot oil, which releases the flavor of the aromatics into the fish. Change up your salmon routine by adding an entire lemon—skin, pith, and flesh—to the sauce. Sesame oil and honey offset any touch of bitterness from the pith. Hot-smoked salmon, whitefish, or trout gets the fancy treatment in this dish of shingled sheet-pan potatoes. Think of them as something between french fries and potato chips, with pops of salty roe on top for added fun. This fortifying Japanese soup starts with a homemade dashi—stock made from seaweed and bonito flakes—which gives the dish a light, savory flavor. Tuna salad, meet Green Goddess. You know the one: It's a dressing with fragrant herbs like basil and tarragon, made in a blender with mayo and sour cream, and it's great with canned tuna. You'll add more mixed herbs to the sandwich when you pile it all onto lightly toasted English muffins. A chunk of smoked salmon is a savory heart of this refreshing dish. You'll pile crisp fennel onto a bed of lemony yogurt, then top the whole mix with a tangy mustard dressing. It's one of our favorite no-cook salmon recipes. This updated chowder recipe is made with buttermilk—which lends brightness to the creamy broth—and smoked trout, giving the soup an extra layer of flavor without any extra work. This recipe from Molly Baz has all the makings to be your new favorite classic fish sandwich. Crispy fried white flounder fillets enveloped in two thick slices of white bread, piled high with iceberg lettuce, pickles, onions, and of course, potato chips. Slow-roasting is the most foolproof way to get perfectly cooked salmon or char on the table tonight. This sweet-and-sour glaze is amazing on whole fish, but it will also work on other proteins, like chicken or ribs. Salmon with fresh morels and peas drizzled in cream sauce is a seasonal luxury worth indulging in. A creamy tahini and garlic sauce dresses this broiled mackerel recipe. Pomegranate seeds add a touch of sweet crunch to the dish. This elegant fish crudo recipe starts with sashimi-grade snapper or sea bream, drizzled with a mix of chiles, orange and lemon zest (and juice!), and toasted sesame seeds. Sweet peas, pea shoots, and lemon zest give this bright, lightly creamy chowder a dose of freshness. We love using halibut in this recipe for its meaty texture and sweet flavor. Give vegetables a head start in a hot oven before turning the heat way down. Then lay the fish on top, and let everything finish cooking together. This luxurious halibut dish is pretty hands-off. Just season the fish on top, and let everything finish cooking together in as little as 20 minutes. Cooking the fish, then making the warm, herby mustard dressing in the same skillet also means cleanup is a breeze. If you get a fillet that includes the thin, tapered tail end of the cod, fold it underneath so the fillet will cook evenly. Slow-roasting provides the best insurance for moist, super-flaky fish without the need for much tending—which means you can direct most of your attention elsewhere. You can use any firm fish and fresh shellfish you like for this brothy stew. (A little crabmeat is a luxurious addition, as well.) Make the base a day in advance for a low-stress Christmas dinner. This tomato curry is enriched with fresh base a day in advance for a low-stress Christmas dinner. This tomato curry is enriched with fresh base a day in advance for a low-stress Christmas dinner. This tomato curry is enriched with fresh base a day in advance for a low-stress Christmas dinner. This tomato curry is enriched with fresh base a day in advance for a low-stress Christmas dinner. This tomato curry is enriched with fresh base a day in advance for a low-stress Christmas dinner. This tomato curry is enriched with fresh base a day in advance for a low-stress Christmas dinner. This tomato curry is enriched with fresh base a day in advance for a low-stress Christmas dinner. smothered in roasted garlic and cheese, so you might want a light, crisp salad on the side. At Arnold's in Nashville, chef Kahlil Arnold brines catfish before dredging it in seasoned cornmeal to keep it super moist. White fish gets plenty of flavor from this Vietnamese preparation, tinged with turmeric, garlic, ginger, fish sauce, and fresh dill. Don't skip the crunchy toppings! This fish recipe gives you a dish that's light and fresh, with vegetables and flaky fish poached in a perfumed broth. Chewy udon noodles soak up the broth.

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