

# Likama Roasted Salmon With Cabbage Salad

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**Total Time** 25 minutes

**Prep Time** 10 minutes

**Cook Time** 15 minutes

**Rating** ★★★★★ (125)



Armando Rafael for The New York Times. Food Stylist: Cyd Raftus McDowell.

Traditionally used to season tagines, roasts or grilled meats, likama (meaning spices in Moroccan Arabic) combines common spices like cumin and coriander with the warmth of ginger and paprika for a touch of sweetness. In this recipe, likama is used as the main seasoning to coat a salmon fillet for a burst of Moroccan flavor that pairs beautifully with a fresh, quick and crunchy cabbage salad. This meal is ready in under 30 minutes, but the salmon can be marinated, if desired, for extra depth of flavor. The snappy salmon and salad can be enjoyed on their own; for a more filling option, feel free to add rice or [quinoa](#).

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## INGREDIENTS

**Yield:** 6 servings

### FOR THE SALMON

- 3 tablespoons olive oil
- 2 garlic cloves, minced or pressed
- $\frac{3}{4}$  teaspoon fine sea salt
- $\frac{1}{2}$  teaspoon ground ginger
- $\frac{1}{2}$  teaspoon ground turmeric
- $\frac{1}{2}$  teaspoon sweet paprika
- $\frac{1}{2}$  teaspoon ground cumin
- $\frac{1}{2}$  teaspoon ground coriander
- $\frac{1}{4}$  teaspoon ground white pepper or black pepper
- Whole nutmeg, for grating (or  $\frac{1}{8}$  teaspoon ground nutmeg)
- 1 (1½-pound) skin-on salmon fillet

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## PREPARATION

### Step 1

Heat oven to 350 degrees. Make the likama: In a small bowl, combine the oil, garlic, salt, ginger, turmeric, paprika, cumin, coriander and white pepper. Using a microplane (or the finest surface on your grater), grate the nutmeg 12 times over the bowl. Stir the mixture until mostly smooth.

### Step 2

Line a baking sheet with parchment paper or foil. Pat the salmon dry with paper towels and place it skin-side down on the sheet. Pour the likama mixture over the salmon, spreading it so all sides of the salmon are evenly coated. (Before roasting, cover and marinate the salmon in the refrigerator for up to 24 hours, if desired.)

### Step 3

**FOR THE CABBAGE SALAD**

2½ tablespoons olive oil  
1½ tablespoons lemon juice  
1 teaspoon honey  
½ teaspoon fine sea salt  
¼ teaspoon ground white or black pepper  
2 cups very thinly sliced green cabbage  
2 cups very thinly sliced red cabbage  
1 cup roughly chopped cilantro leaves and tender stems

**FOR SERVING**

2 tablespoons toasted almond slices (optional)  
2 lemons, sliced into wedges

Place the salmon on the middle rack of the oven and roast 12 to 15 minutes, until cooked through and the salmon flakes easily with a fork. (The cooking time may vary depending on the thickness of your fillet. Decrease the time if you prefer salmon that is cooked medium to rare.)

**Step 4**

While the salmon roasts, make the cabbage salad: To a large bowl, add the oil, lemon juice, honey, salt and pepper; stir until well combined. Add the green cabbage, red cabbage and cilantro and toss to combine. Taste and adjust the seasoning with more salt if desired.

**Step 5**

Remove the salmon from the oven and top with the cabbage salad and toasted almond slices, if using. Serve with lemon wedges for squeezing over the salmon and any extra cabbage salad on the side.

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