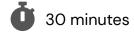




# Lime & Sweet Chilli Salmon

# with Coconut Rice

Salmon fillets cooked with a sweet chilli and lime dressing, served over coconut rice with charred Asian greens and fresh toppings.





2 servings



# Make it a curry!

Use the coconut milk and some stock along with some curry paste or spices to make a curry. Cook the Asian greens, tomato and salmon in the curry, finish with lime, fried shallots and serve with rice!

#### **FROM YOUR BOX**

BASMATI RICE	150g
COCONUT MILK	400ml
ТОМАТО	1
LEBANESE CUCUMBER	1
FRIED SHALLOTS	1 packet
LIME	1
ASIAN GREENS	2 bulbs
SALMON FILLETS	1 packet

#### FROM YOUR PANTRY

oil for cooking (see notes), salt, sweet chilli sauce, soy sauce

#### **KEY UTENSILS**

large frypan, saucepan with lid

#### **NOTES**

Coconut oil or sesame oil work well with this dish and add an extra depth of flavour.

Due to stock shortages you will receive 1/2 tin extra coconut milk for this recipe. Reserve remaining for sauces, smoothies or chia pudding.



#### 1. COOK THE COCONUT RICE

Place rice, 200ml (1/2 tin) coconut milk and 200ml water into a saucepan, season with salt. Bring to the boil, stir, then reduce heat to medium-low. Simmer, covered, for 10–12 minutes. Take off heat and allow to stand, covered, for 5 minutes.



#### 2. PREPARE THE TOPPINGS

Dice tomato and cucumber. Set aside with fried shallots.



#### 3. PREPARE THE DRESSING

Combine 1/2 lime juice (wedge remaining) in a bowl with 2 tbsp sweet chilli sauce, 1 tbsp soy sauce and 2 tbsp water. Set aside.



## 4. COOK THE GREENS

Quarter and rinse Asian greens. Cook in a frypan over high heat with **oil** for 2-3 minutes each side until charred and tender. Remove to a plate and reduce pan to medium-high heat.



### 5. COOK THE SALMON

Coat salmon with 1/2 tbsp prepared dressing. Add **oil** to frypan and cook salmon for 3-4 minutes each side or until cooked to your liking.



#### 6. FINISH AND SERVE

Serve coconut rice with salmon, Asian greens, toppings, and lime wedge. Spoon over dressing to taste.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



