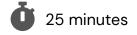




# Thai Salmon Curry

with Noodles

A fragrant red curry laksa with noodles, Asian greens and salmon, finished with fresh lime.





2 servings



# Spice it up!

You can add kaffir lime leaves or lemongrass to the broth for added depth of flavour. If you have any fresh coriander or mint you can add as a garnish at the end.

### **FROM YOUR BOX**

NOODLES	1 packet
SHALLOT	1
CHERRY TOMATOES	1 bag (200g)
RED CURRY PASTE	1 tin
COCONUT MILK	165ml
SALMON FILLETS	1 packet
ASIAN GREENS	2 bulbs
LIME	1

#### FROM YOUR PANTRY

oil for cooking, fish sauce (see notes), 1 stock cube (of choice)

#### **KEY UTENSILS**

large frypan or saucepan, saucepan

#### **NOTES**

The curry paste can be spicy so use to taste. We recommend 1 tbsp if you don't like spice. You can freeze any leftover paste to use at a later date.

You can use soy sauce or tamari instead of fish sauce.



#### 1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles to boiling water and simmer for 2 minutes, or until cooked al dente. Drain and rinse.



# 2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Slice shallot and halve tomatoes. Add to pan as you go and cook for 5 minutes until softened.



#### 3. SIMMER THE BROTH

Stir through 1–2 tbsp curry paste (see notes). Crumble in 1 stock cube. Pour in coconut milk and 2 cups water. Cover and simmer for 5 minutes.



#### 4. ADD THE SALMON

Cut salmon into smaller pieces. Trim and slice Asian greens. Add to broth, cover and simmer for 5 minutes.



## 5. SEASON THE BROTH

Take pan off heat. Add 1/2 the lime zest and juice (wedge remaining). Season to taste with **fish sauce**.



#### 6. FINISH AND SERVE

Divide noodles among bowls. Spoon over salmon and broth. Serve with lime wedges.

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



