



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Salmon

Rinse and pat dry your salmon fillets before cooking. This will remove any stray scales.



## A2 Thai Salmon Curry with Noodles

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

 25 minutes

 2 servings

 Fish

4 March 2022

## 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](mailto:hello@dinnertwist.com.au)

