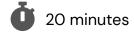




## Baked Kaffir Salmon

### with Sesame Rice

Fresh salmon fillets baked in a sesame, soy sauce and fragrant kaffir lime, served on a bed of basmati rice and topped with oriental slaw.





4 servings



Fish

# Switch it up!

You can add some fresh sliced chilli, mint or coriander to garnish this dish. If you prefer a more cooked dish, you can stir fry the slaw with the rice to make a fried rice!

#### FROM YOUR BOX

BASMATI RICE	300g
KAFFIR LIME LEAF	1
SALMON FILLETS	2 packets
PURPLE CARROTS	2
ORIENTAL SLAW	1 bag (250g)
BLACK SESAME SEEDS	1 packet (10g)

#### FROM YOUR PANTRY

sesame oil, soy sauce, apple cider vinegar (see notes)

#### **KEY UTENSILS**

oven dish, saucepan

#### **NOTES**

Use foil or an oven tray to cover the oven dish.

You can substitute the apple cider vinegar with lime juice or rice wine vinegar if you have some.



#### 1. COOK THE RICE

Set oven to 220°C.

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook on lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



#### 2. BAKE THE SALMON

Combine 1/3 cup soy sauce, 1/4 cup sesame oil and 1/4 cup water in a lined oven dish. Thinly slice and add lime leaf. Add salmon and toss to coat. Cover and bake for 12–15 minutes or until cooked through (see notes).



#### 3. DRESS THE SLAW

Julienne or ribbon carrots using a vegetable peeler. Toss together with slaw, 1 tbsp vinegar and 1 tbsp sesame oil.



#### 4. FINISH AND SERVE

Serve salmon on a bed of rice. Spoon over sauce from oven dish and top with slaw. Garnish with sesame seeds.

