



Product Spotlight: Lime

Before cutting, roll the lime between your palm and bench top, tenderising the fruit and making it easier to juice!



Island Curry Laksa with Salmon

Mild in spice but full of flavour, this laksa is made using a custom-blend family friendly spice mix and is served over rice noodles, topped with salmon, fresh vegetables and finished with lime.



25 minutes



2 servings



Fish

Spice it up!

You can add more flavour to the broth with grated ginger, kaffir lime leaves or crushed garlic. Use a chicken stock cube or stock paste for the broth if you have some.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	37g	42g

FROM YOUR BOX

RICE NOODLES	1 packet
BROWN ONION	1
FAMILY COCONUT CURRY SPICE MIX	1 packet
COCONUT MILK	400ml
SALMON FILLETS	1 packet
RED CAPSICUM	1
LEBANESE CUCUMBER	1
CARROT	1
LIME	1

FROM YOUR PANTRY

oil for cooking, soy sauce

KEY UTENSILS

large frypan, saucepan, saucepan with lid

NOTES

Rinsing the noodles with cold water will stop the cooking process; this prevents your noodles from overcooking in the broth.

Break apart salmon fillets into smaller pieces if preferred.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions. Drain and rinse well with cold water (see notes).



2. SIMMER THE BROTH

Heat a saucepan over medium heat with **oil**. Slice and add **onion** along with **spice mix**. Cook for 5 minutes until fragrant. Pour in **coconut milk** and **3 cups water**. Semi-cover and simmer for 10 minutes.



3. COOK THE SALMON

Coat **salmon** with **1/2 tbsp soy sauce**. Heat a frypan over medium-high heat with **oil**. Cook **salmon** for 4-5 minutes each side or until cooked through.



4. PREPARE THE TOPPINGS

Meanwhile, dice **capsicum** and **cucumber**. Julienne or ribbon **carrot** using a vegetable peeler.



5. FINISH AND SERVE

Season broth with **lime** zest, juice from **1/2 lime** (wedge remaining) and **1-2 tbsp soy sauce**. Divide among bowls with **noodles, salmon** and **toppings** (see notes). Serve with **lime** wedges.



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