



### Product Spotlight: Coconut Milk

Coconut milk is lactose free and derived from the flesh of the coconut. It gives a great background flavour to curries and dressings.



## 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.



30 minutes



2 servings



Fish

## 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!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	22g	44g

## FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
TOMATO	1
LEBANESE CUCUMBER	1
FRIED SHALLOTS	1 packet
LIME	1
ASIAN GREENS	1 bunch
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.



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### 1. COOK THE COCONUT RICE

Place **rice**, **coconut milk** and **1 cup water** into a saucepan, season with **salt**. Bring to a 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.



### 4. COOK THE GREENS

Quarter and rinse **Asian greens** (Use to taste). 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.



### 2. PREPARE THE TOPPINGS

Dice **tomato** and **cucumber**. Set aside with **fried shallots**.



### 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.



### 3. PREPARE THE DRESSING

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



### 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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

