DINNER TWIST
LOCAL, HEALTHY, DELIVERED

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.

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!

⏱ 30 minutes   🍴 2 servings   🐟 Fish

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	51g	19g	94g

FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
TOMATO	1
LEBANESE CUCUMBER	1
FRIED SHALLOTS	1 packet
LIME	1
ASIAN GREENS	2 bulbs
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.

Scan the QR code to submit a Google review!

1. COOK THE COCONUT RICE

Place rice, coconut milk and **200ml 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.

2. PREPARE THE TOPPINGS

Dice tomato and cucumber. Set aside with fried shallots.

3. PREPARE THE DRESSING

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

4. COOK THE GREENS

Quarter and rinse Asian greens. 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.

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.

6. FINISH AND SERVE

Serve coconut rice with salmon, Asian greens, toppings, and lime wedge. Spoon over dressing to taste.