



### Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Asian cooking, are rich in oils, so only a couple of leaves are needed to add fragrant flavour.



## Poached Salmon Curry

Salmon pieces poached in a Cambodian-style yellow curry with flavours of kaffir lime and coconut, served over rice and with a side of garlic Asian greens.



25 minutes



2 servings



Fish

### Add some extra!

*You can add some lemongrass to the curry paste if you have some! Finish the curry with fresh coriander or sliced chilli for added fragrance and flavour.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	53g	38g

## FROM YOUR BOX

BASMATI RICE	150g
GINGER	1 piece
RED ONION	1
COCONUT MILK	400ml
CAMBODIAN SPICE MIX	1 packet
KAFFIR LIME LEAVES	2
CARROT	1
ASIAN GREENS	1 bunch
GARLIC CLOVE	1
SALMON FILLETS	1 packet

## FROM YOUR PANTRY

oil for cooking, pepper, fish sauce

## KEY UTENSILS

2 frypans, saucepan with lid, stick mixer or blender

## NOTES

You can use soy sauce instead of fish sauce if preferred.

We used coconut oil to cook the vegetables for extra fragrance.

*Cambodian spice mix: ground turmeric, ground paprika, sugar and garlic.*



### 1. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml water**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. BLEND THE CURRY PASTE

Peel and chop **ginger**. Roughly chop **onion**. Blend together with **coconut milk**, **spice mix** and **1 tbsp fish sauce** using a stick mixer or blender until smooth (see notes).



### 3. SIMMER THE CURRY

Heat a frypan over medium–high heat. Pour curry paste into pan. Crush **lime leaves** and add to pan. Simmer for 10 minutes until fragrant and slightly reduced.



### 4. COOK THE VEGETABLES

Meanwhile, slice **carrot**, and trim and slice **Asian greens** (use to taste). Heat a second frypan over medium–high heat with **oil** (see notes). Add vegetables along with crushed **garlic** clove. Cook until tender. Season with **pepper**.



### 5. POACH THE FISH

Cut **salmon** into small pieces (2–3cm) and add to simmering curry. Poach gently for 4–5 minutes or until fish is cooked through. Season to taste with **fish sauce**.



### 6. FINISH AND SERVE

Serve rice with salmon curry and a side of stir-fried vegetables.



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