

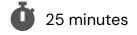




Island Curry Laksa

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.





4 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

22g

32g

FROM YOUR BOX

RICE NOODLES	1 packet
BROWN ONION	1
FAMILY COCONUT CURRY SPICE MIX	1 packet
COCONUT MILK	400ml
SALMON FILLETS	2 packets
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 1L water. Semicover and simmer for 10 minutes.



3. COOK THE SALMON

Coat salmon with 1 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 2 tbsp soy sauce. Divide among bowls with noodles, salmon and toppings (see notes). Serve with **lime** wedges.





