



### 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



4 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
	39g	15g	71g

## FROM YOUR BOX

BASMATI RICE	300g
COCONUT MILK	400ml
TOMATOES	2
LEBANESE CUCUMBER	1
FRIED SHALLOTS	1 packet
LIME	1
ASIAN GREENS	1 bunch
SALMON FILLETS	2 packets

## 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.



### 1. COOK THE COCONUT RICE

Place rice, coconut milk and **1 tin water (400ml)** into a saucepan, season with **salt**. Bring to the 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 tomatoes 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

Halve 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 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.



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