

**Product Spotlight:**
Lime

Before cutting, roll the lime between your palm and bench top, tenderising the fruit and making it easier to juice!



Island Curry Laksa

with Salmon

A fragrant coconut laksa built on a custom family friendly spice blend, served over rice noodles and topped with pan-fried salmon, crisp vegetables and a squeeze of lime.



25 minutes



4/6 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
4/6 Person:	32g	29g/36g	49g/54g

FROM YOUR BOX

	4 PERSON	6 PERSON
THIN RICE VERMICELLI	300g	300g + 150g
BROWN ONION	1	1
FAMILY COCONUT CURRY SPICE MIX	1 packet	2 packets
COCONUT MILK	400ml	2 x 400ml
SALMON FILLETS	2 packets	3 packets
RED CAPSICUM	1	2
LEBANESE CUCUMBER	1	2
CARROT	1	2
LIME	1	2

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.

Curry Spice Mix: desiccated coconut, coconut sugar, turmeric, sea salt, coriander, cumin, ginger.



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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).



4. PREPARE THE TOPPINGS

Meanwhile, dice **capsicum** and **cucumber**. Julienne or ribbon **carrot** using a vegetable peeler.



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 **3 cups water**. Semi-cover and simmer for 10 minutes.

6P – pour in coconut milk and 1L water.



5. FINISH AND SERVE

Season **broth** with **zest and juice of 1/2 lime** (wedge remaining) and **2 tbsp soy sauce**. Divide among bowls with **noodles, salmon** and **toppings** (see notes). Serve with **lime wedges**.

6P – season broth with lime zest, juice from 1 lime (wedge remaining lime) and 2-3 tbsp soy sauce.



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.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

