




Product Spotlight: Lime Leaves


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 lime leaves 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
	38g	48g	72g

FROM YOUR BOX

BASMATI RICE	150g
GINGER	1 piece
RED ONION	1
COCONUT MILK	400ml
CAMBODIAN SPICE MIX	1 packet
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 medium-low 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 **red 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, thinly 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**. 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 cooked through. Season to taste with **fish sauce**.



6. FINISH AND SERVE

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



Scan the QR code to submit a Google review!

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**

