

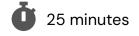


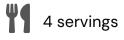


Pan-Fried Salmon

with Green Chilli Coconut Sambal

Pan-fried skin on salmon fillets, served with roasted vegetables, a zesty lime and green chilli coconut sambal and flavourful spiced curry leaf oil.







Bulk it up!

To bulk up this dish, add some extra veg to the roasting tray such as sweet potato, butternut pumpkin, zucchini, red onion or drained chickpeas.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

38g 22

22g

25g

FROM YOUR BOX

CAULIFLOWER	1
CARROTS	3
GINGER	1 piece
GREEN CHILLI	1
LIME	1
DESICCATED COCONUT	1 packet
CURRY LEAVES	2 fronds
RAITA SPICE MIX	1 packet
SALMON FILLETS SKIN-ON	2 packets
MESCLUN LEAVES	60g

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground coriander, curry powder, white wine vinegar

KEY UTENSILS

frypan, oven tray

NOTES

To spice down the sambal, remove seeds from chilli, or omit chilli and slice to serve as desired.

Raita spice mix: black mustard seeds, fennel seeds, cumin seeds, flaked sea salt



1. ROAST THE VEGETABLES

Set oven to 220°C.

Cut **cauliflower** in to florets and cut **carrots** into angular pieces. Toss on a lined oven tray with **1 tbsp coriander**, **salt and pepper**. Roast for 15–20 minutes until golden and tender.



2. MAKE THE SAMBAL

Peel and grate **ginger**, finely chop **chilli** and zest **lime**. Combine with <u>juice of 1/2</u> <u>lime</u> (wedge remaining), **desiccated coconut** and **2-3 tbsp water**. Season to taste with **salt**.



3. MAKE THE CURRY LEAF OIL

Heat a frypan over medium-high heat with 3 tbsp oil. Add curry leaves and raita spice mix. Cook for 3-5 minutes until fragrant and leaves are crispy. Remove to a bowl and keep pan over heat.



4. COOK THE SALMON

Coat salmon in oil, 1 tsp curry powder, salt and pepper. Place skin-side down in pan and cook for 2-4 minutes each side until cooked to your liking.



5. DRESS MESCLUN LEAVES

Add **mesclun leaves** to a bowl and toss with **2 tsp vinegar**.



6. FINISH AND SERVE

Divide mesclun leaves and roast vegetables among plates. Divide sambal onto plates. Top with salmon fillet and drizzle over curry leaf oil.

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 0481 072 599 or send an email to hello@dinnertwist.com.au



