



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Coconut Milk

The principal medium chain fatty-acids in coconut milk are lauric acid and capric acid. Both are very nourishing, antimicrobial (great for your immune system), anti-inflammatory and healing to the digestive system.



Seared Salmon in Coconut Red Curry Sauce

Pan-fried salmon fillets, served over nutty brown rice, with charred Asian greens and a luscious, warming coconut red curry sauce.



25 minutes



4/6 servings



Fish

One saucepan!

Thinly slice asian greens and cut salmon into pieces. Add to sauce along with extra water and seasoning to make a more liquid curry.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	36g	31g	67g

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN RICE	300g	300g + 150g
ASIAN GREENS	1 bunch	1 bunch
GREEN CAPSICUM	1	2
TOMATOES	2	3
RED CHILLI	1	1
SALMON FILLETS	2 packets	3 packets
RED CURRY PASTE	1 jar	1 jar
COCONUT MILK	400ml	400ml

FROM YOUR PANTRY

oil for cooking, salt, pepper, fish sauce (see notes)

KEY UTENSILS

frypan, 2 saucepans

NOTES

Substitute fish sauce with soy sauce or tamari.

The curry paste can be a bit spicy, use less for a milder heat level. Any leftover curry paste can be frozen and used for another dinner.

Use sesame oil to cook the Asian greens for extra flavour.



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1. COOK THE RICE

Place **rice** in a saucepan and cover with water. Bring to a boil and simmer for 15–20 minutes, or until tender. Drain and rinse.



2. PREPARE THE INGREDIENTS

Wash **Asian greens** and halve. Dice **capsicum**. Wedge **tomatoes**. Season **salmon** with **salt and pepper**.

Thinly slice **chilli** and set aside for garnish.



3. COOK THE SALMON

Heat a frypan over medium–high heat with **oil**. Add **salmon** and cook for 2–4 minutes each side until cooked to your liking. Remove to a plate and reserve pan for step 5.



4. MAKE THE SAUCE

Heat a second saucepan over medium–high heat with **oil**. Add **capsicum**, **tomato** and **1/4–1/2 jar curry paste** (see notes). Sauté for 3–5 minutes until **tomatoes** start softening. Pour in **coconut milk**, **1/2 tin water** and **1 tbsp fish sauce**. Simmer for 5 minutes.

6P – add 1/2 cup water.



5. COOK THE GREENS

Reheat pan over medium–high heat with **oil** (see notes). Add **Asian greens** and **1 tbsp fish sauce**. Cook for 2–4 minutes each side until charred. Season with **pepper**.



6. FINISH AND SERVE

Divide **rice** among bowls. Add **salmon**. Spoon over **sauce**. Serve with **Asian greens** and **chilli slices**.

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**

