




### 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

 4/6 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
4/6 Person:	38g	34g/29g	72g

## FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
GINGER	1 piece	1 piece
RED ONION	1	1
COCONUT MILK	400ml	400ml
CAMBODIAN SPICE MIX	1 packet	1 packet
LIME LEAVES	2	3
CARROT	1	2
ASIAN GREENS	1 bunch	1 bunch
GARLIC CLOVE	1	2
SALMON FILLETS	2 packets	3 packets

## 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.*



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### 1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml 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.

**6P** – cover rice with 900ml water.



### 4. COOK THE VEGETABLES

Meanwhile, thinly slice **carrot**, and trim and slice **Asian greens**. Heat a second frypan over medium-high heat with **oil** (see notes). Add **vegetables** along with crushed **garlic**. Cook until tender. Season with **pepper**.



### 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).

**6P** – use 2 tbsp fish sauce.



### 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**.



### 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.

**6P** – add 3/4 cup water.



### 6. FINISH AND SERVE

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

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