

**Product Spotlight:**  
**Lime**

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



## Island Salmon

### with Coconut Rice and Nectarine Salsa

Curry spiced salmon and creamy coconut rice topped with fresh nectarine salsa with mint and lime. This dish will be a family favourite!



25 minutes



4 servings



Fish

10 February 2023

## Switch it up!

*If you prefer a milder flavour, use ground cumin or turmeric to spice the salmon instead of curry powder or use a mixture of honey and soy sauce!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g	11g	112g

## FROM YOUR BOX

BASMATI RICE	300g
COCONUT MILK	165ml
NECTARINES	2
GREEN CAPSICUM	1
CHERRY TOMATOES	1 packet (200g)
MINT	1 packet
LIME	1
SALMON FILLETS	2 packets

## FROM YOUR PANTRY

oil for cooking, salt, curry powder

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can serve this dish with some sweet chilli sauce or soy sauce if preferred!



### 1. COOK THE COCONUT RICE

Place rice and coconut milk in a saucepan. Add **1 1/2 cups water** and a pinch of **salt**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



### 2. PREPARE THE SALSA

Dice nectarine and capsicum and quarter tomatoes. Slice mint leaves. Toss together with lime zest and juice from 1/2 lime (wedge remaining). Set aside.



### 3. COOK THE SALMON

Coat salmon with **2–3 tsp curry powder**, **oil** and **salt**. Cook in a frypan over medium-high heat for 4–5 minutes each side or until cooked through.



### 4. FINISH AND SERVE

Serve salmon with rice, salsa and lime wedges (see notes).

**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**

