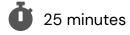






# **Poached Salmon Curry**

Salmon pieces poached in a Cambodian-style yellow curry with flavours of kaffir lime and coconut served over rice and with a side of garlic Asian greens.





4 servings



# 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.

PROTEIN TOTAL FAT CARBOHYDRATES

28g

#### FROM YOUR BOX

BASMATI RICE	300g
GINGER	1 piece
RED ONION	1
COCONUT MILK	400ml
CAMBODIAN SPICE MIX	1 packet
KAFFIR LIME LEAVES	2
CARROT	1
ASIAN GREENS	1 bunch
GARLIC CLOVE	1
SALMON FILLETS	2 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.





#### 1. COOK THE RICE

Place rice in a saucepan, cover with **600ml water**. Bring to a boil. Cover with a lid and reduce to lowest 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 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, 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 clove. 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 fish is cooked through. Season to taste with **fish sauce**.



#### 6. FINISH AND SERVE

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

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



