



# QUICK THAI RED CURRY SALMON

**Prep:** 10 mins **Cook:** 20 mins **Serves:** 4

## INGREDIENTS

1 ½ Cups Jasmine Rice  
1 Tbsp Coconut Oil  
8 Salmon Fillet Slices (Skin Off)  
2 Tbsp Thai Red Curry Paste  
3cm piece Ginger, peeled, finely grated  
400ml Can Coconut Milk  
1 Cup Salt-reduced Chicken Stock  
1 Tbsp Fish Sauce  
½ Tsp Caster Sugar  
2 Baby Pak Choy, quartered  
½ Bunch Thai Basil, leaves picked  
1 Lime, cut into cheeks



## INSTRUCTIONS

1. Cook the rice according to packet directions
2. Meanwhile, heat oil in a large frying pan over high heat. Cook salmon for 4 minutes on each side or until golden. Transfer to a plate and cover to keep warm.
3. Reduce heat to medium, add paste and ginger to pan, then cook for 2 minutes, stirring, or until fragrant. Add Milk and stock, then bring to a simmer. Simmer for 3 minutes or until slightly thickened. Stir in fish sauce and sugar. Add pak choy and salmon to pan. Cook for a further 2 minutes or until pak choy has just wilted and salmon is cooked through.
4. Scatter curry with Thai basil and chilli. Serve with lime cheeks and rice.

## TIPS

- Pak Choy can be replaced with broccolini sprigs
- For a more intense heat, add chilli slices to the pan with the ginger
- Brown Basmati Rice also works well with this recipe
- Olive oil can be used instead of coconut oil