



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