



Salmon with Coriander Coconut Milk Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Salmon Fillets
- 2 Cups Basmati Rice
- 2 Tablespoons Sesame Oil
- 1 Teaspoon Turmeric
- 1 Teaspoon Garam Masala
- 1 Teaspoon Curry Powder
- 1 300ml Tin Light Coconut Milk
- 1/2 Lemon
- 1 Cup Fresh Coriander
- 2 Teaspoons Fish Sauce

ADDITIONS

- Mushrooms
- Asparagus

Instructions

1. Heat sesame oil in pan
2. Add turmeric, garam masala and curry powder and cook until fragrant
3. Place salmon fillets on top of spice mix and swish them around so the salmon picks up the spices
4. Cook salmon for about 1 minute on each side to nicely sear, but not cook
5. Pour coconut milk over salmon
6. Blend fresh coriander in a little food processor and mix into the sauce
7. Season with the lemon juice and fish sauce, mushrooms and asparagus and

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- simmer on a nice low heat until the salmon is cooked to your liking
8. Serve over a bed of basmati rice and sprinkle with a few sprigs of fresh coriander

YUM!