



Sesame salmon with zucchini

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600 grams of salmon, skin removed, cut in stripes
- 3 table spoons of oil
- 3 table spoons of white sesame seeds
- 1 table spoon of potato starch
- 2 spring onions
- 2 zucchini
- grated lemon zest (from 1/2 lemon)
- 1 table spoon of lemon juice
- 1 tea spoon of curry
- 6 table spoons of fish stock
- 3 table spoons of milk
- 1 table spoon of light soy sauce
- 1 teaspoon of white pepper

Instructions

1. Drain salmon with paper towels, mix with 1 spoon of oil, sesame seeds, white pepper and potato starch.
2. Heat 1 table spoon of oil, fry salmon till golden brown, remove from wok and keep in warm.
3. Clean wok and heat remaining oil, fry spring onion with zucchini for about 4 min.
4. Add lemon juice and zest, curry, pepper, fish stock, light soy sauce mix well, boil.
5. Remove from heat and add milk, mix well.
6. Serve salmon over zucchini with Thai jasmine rice.