



Mild Squash and Salmon Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 1 small butternut squash, in chunks
- 1 cooked salmon fillet, in chunks
- 200g chickpeas
- Half a courgette, chopped
- Half a small red onion, chopped
- 200ml coconut milk
- 500ml hot stock
- 2 tsp fish sauce
- 1 tsp fennel seeds
- 1 tsp paprika
- 1 tsp cumin
- 1 tsp garlic powder
- 1 piece of lemongrass
- 2 tsp pumpkin seeds
- Some fresh coriander

Instructions

1. Fry the onion, courgette and chickpeas for a few minutes in a deep pan.
2. Add the squash, followed by the lemongrass, fennel, paprika, cumin and garlic. Mix well.
3. Pour in the coconut milk, stock and fish sauce. Bring to the boil, then leave to

simmer for about 15 minutes.

4. Stir in the salmon during the last few minutes.
5. Take out the lemongrass and serve with steamed rice, and garnish with some coriander and pumpkin seeds.