

Salmon Thai Curry with Garlic Butter & White Rice

Succulent Salmon in a fragrant Thai Curry sauce with Chili Garlic Butter sauce and White Rice.



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

What you'll need

Vegetable oil, Salt, Black pepper, Cooking pot, Chopping board, Knife, Non-stick frying pan, Cooking pan, and Wooden Spoon.

Ingredients (2 persons)

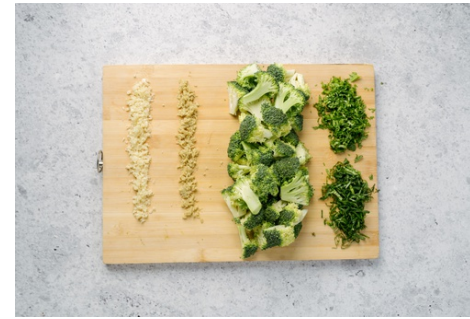
-  Water for Rice 400ML
-  Jasmine Rice 180GR
-  Ginger 10GR
-  Garlic 20GR
-  Broccoli 250GR
-  Coriander Leaves 10GR
-  Basil Leaves 10GR
-  Salmon Fillet 320GR
-  Turmeric Powder 2GR
-  Garam Masala 2GR
-  Smoked Paprika 2GR
-  Cinnamon Powder 2GR
-  Honey 15GR
-  Red Thai Curry Paste 35GR
-  Coconut Milk 400GR
-  Tamari Soy Sauce 30ML
-  Fish Sauce 20GR
-  Butter 50GR
-  Chilli Flakes 2GR

Method



Cook the Rice

Wash and rinse the **rice**. Then, bring a pot of **salted water** to a boil, add the **rice**, simmer covered on low heat for 12 minutes, and set aside when done.



Prep the Ingredients

Peel and finely chop both **ginger** and **garlic**. Separate **broccoli** into florets and finely chop the **coriander** and **basil** for later use.



Pan-fry the Salmon

Mix the **salmon** with **turmeric**, **garam masala**, **smoked paprika**, **chili powder (spicy)**, **cinnamon powder**, **salt**, **black pepper**, and **honey** ensuring it's well coated. Heat a pan with **oil** over medium heat, cook the **salmon** skin-side down for 4 minutes on each side, then remove and set aside



Simmer the Curry

Sauté **ginger** and **curry paste** for 15 seconds, then add **coconut milk**, **tamari**, and **fish sauce** and simmer for 5 minutes. Add the **broccoli**, season to taste, and stir in half of the **basil** and **coriander**.



Make the Sauce

For the **crispy garlic chili**, melt **butter** in a pan, add **garlic** and **chili flakes (spicy)**, cooking until the **garlic** is golden and crispy.



Serve and Enjoy!

Spoon **rice** into bowls, ladle over the **coconut curry**, place a piece of **salmon** on top, and garnish with the **crispy garlic chili (spicy)**, remaining **basil**, and **coriander**.

Allergens Soy Milk Wheat Fish