

DINNERLY



Malaysian Salmon Curry with Peas, Jasmine Rice and Fried Shallots

 25 minutes  2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 150g jasmine rice
- 2 garlic cloves
- 2 Tasmanian salmon fillets ¹
- 10g Malaysian mild curry powder
- 200ml coconut milk
- 150g peas
- 10g fried shallots

WHAT YOU NEED

- 20g butter ²
- 2 tsp soy sauce ³
- 1 tsp white vinegar

TOOLS

- small saucepan with lid
- medium deep frypan with lid

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Fish (1), Milk (2), Soy (3). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 880kcal, Fat 46.5g, Carbs 73.5g, Protein 38.4g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins. Fluff the rice with a fork.



2. Prep ingredients

Meanwhile, crush or finely chop the **garlic**. Put the **salmon** on a board and using a sharp knife, carefully slice between the skin and the flesh to remove the skin (see Kitchen 101). Cut the salmon into 4cm chunks and season with **salt and pepper**.



3. Start curry

Heat **20g butter** in a medium deep frypan over high heat. Cook the **garlic** and **curry powder**, stirring, for 30 secs or until fragrant. Add the **coconut milk**, **2 tsp soy sauce**, **1 tsp white vinegar** and **80ml (1/3 cup) water**, season with **salt and pepper** and bring to the boil.



4. Simmer curry

Reduce the heat to medium-low, then cover the curry and cook for 10 mins to develop the flavour. Add the **peas** and bring to the boil. Cook for 1 min, then reduce the heat to medium and add the **salmon**. Cover and cook for 4-5 mins until the salmon is just cooked or cooked to your liking. Remove the pan from the heat. Taste, then season with **salt and pepper**.



5. Serve up

Divide the **rice** and **salmon curry** among bowls. Scatter over the **fried shallots** and enjoy!



6. Kitchen 101

To remove fish skin, make a slight incision with a sharp knife between the flesh and skin. Grip the skin tightly and slice in a downward motion, pushing the blade into the skin.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia**
from at least **45%**
Australian ingredients