

Zucchini Bread Recipes

Salmon Coconut Curry

Creamy salmon curry with coconut milk, lime, and Thai spices; ready in minutes.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Main Ingredients

- [ ] 4 (6-oz) salmon fillets, skin removed
- [ ] 1 can (13.5 oz) full-fat coconut milk
- [ ] 2 tbsp red Thai curry paste
- [ ] 1 stalk lemongrass, bruised and sliced thin
- [ ] 4 kaffir lime leaves, torn
- [ ] 1 tbsp fish sauce
- [ ] 1 tbsp honey
- [ ] Juice of 1 lime
- [ ] 2 tbsp vegetable oil
- [ ] Fresh cilantro, chopped (for garnish)
- [ ] 1 red chili, sliced (optional)

Optional Extras

- [ ] Steamed jasmine rice or cauliflower rice
- [ ] Lime wedges

Instructions

1. Pat the salmon dry with paper towels; season lightly with salt and set aside.



2. In a large skillet, heat the oil over medium-high heat. Add the lemongrass and lime leaves, sauté for 1-2 minutes until fragrant.

3. Stir in the red curry paste, cooking for another minute to release its aroma.



4. Pour in the coconut milk, fish sauce, and honey; bring to a gentle simmer, then reduce heat to low.



5 Nestle the salmon fillets into the sauce, skin side down if skin is left on. Cover and simmer for 8-10 minutes, or until the fish flakes easily with a fork.



6 Remove the lid, stir in the lime juice, and check seasoning; add more fish sauce or honey if needed.



7 Serve the curry over rice, spooning extra broth over the top, and garnish with cilantro and sliced chili.



Nutrition per serving

420 kcal	30 g	12 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too much, add a splash of water or extra coconut milk.
- Avoid boiling the sauce vigorously; a gentle simmer keeps the salmon tender.
- For extra depth, finish with a drizzle of toasted sesame oil.