

# MARLEY SPOON



## Green Laksa Salmon Curry

with Rice Noodles, Cilantro & Jalapeño



45min



2 Servings

A creamy noodle dish native to Southeast Asia, laksa is the delicious marriage of a hearty curry and a comforting noodle soup. Tender salmon cooks in a rich broth of coconut milk, fish sauce, and lemongrass spice, absorbing into the simmering fish. Rich noodles soak it all up, while a playful mix of fried shallots, cilantro, and lime adorn the top. Temper the heat by adding as much or as little jalapeño as you'd like!



## What we send

- 1 shallot
- garlic
- 1 jalapeño chile
- ½ oz fresh cilantro
- 1 lime
- ¼ oz pkt Thai lemongrass spice <sup>1,6,11</sup>
- 13.5 oz can coconut milk <sup>15</sup>
- ½ oz fish sauce <sup>4</sup>
- 5 oz baby spinach
- 10 oz pkg salmon filets <sup>4</sup>
- 5 oz pad Thai noodles

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- large saucepan
- medium pot
- immersion blender, food processor, or blender
- colander

## Cooking tip

Capsaicin is the heat source in peppers, and it's concentrated in the seeds and white pith. For less spice, discard the jalapeño seeds and pith.

## Allergens

Wheat (1), Fish (4), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1110kcal, Fat 68g, Carbs 88g, Protein 42g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Halve **shallot** lengthwise; thinly slice. Finely chop **2 large garlic cloves**. Trim ends from **jalapeño** then thinly slice (remove seeds, if desired).

Pick **cilantro leaves** from **stems**; reserve stems for step 3. Squeeze **1 teaspoon lime juice**; cut remainder of lime into wedges.



### 4. Cook fish

Transfer **broth** to a blender; blend until smooth. Return broth to pot and bring to a simmer over medium heat. Pat **fish** dry; season all over with **salt** and **pepper**.

Add **fish** to **broth**, skin side down. Lower heat to medium-low and cover pot. Cook, spooning broth over fish occasionally, until fish is opaque and easily flakes with a fork, about 5 minutes.



### 2. Fry shallot

In a medium pot, combine **half of the shallot** and **¼ cup oil**. Cook over medium-high heat until starting to sizzle, 1-2 minutes. Lower heat to medium-low; cook, stirring often, until light golden brown, about 10 minutes.

Transfer shallots to a paper towel-lined plate with a slotted spoon; season with **salt**. Drain **all but 1 tablespoon oil** into a small bowl; reserve for step 6.



### 5. Cook noodles

Transfer **fish** to a plate; set aside for step 6.

Meanwhile, add **rice noodles** to saucepan with **boiling water** and cook, stirring occasionally to prevent sticking, until al dente, 6-8 minutes. Drain noodles, then rinse under **cold water**. Toss with **1 teaspoon oil**.



### 3. Cook broth

Add **garlic, jalapeño**, and **remaining shallot** to pot with **remaining shallot oil**; cook over medium until softened, 2-3 minutes. Add **lemongrass spice**; cook until fragrant, 30 seconds.

Add **coconut milk, fish sauce, 1 tablespoon sugar**, and **1 cup water**. Bring to a boil, then simmer on medium-low for 5 minutes. Add **cilantro stems** and **half of the spinach**.



### 6. Finish & serve

Remove and discard skin from **fish**. Remove **broth** from heat and stir in **lime juice** and **remaining spinach** until wilted; season to taste with **salt** and **pepper**.

Divide **broth, noodles**, and **fish** between bowls; top with **fried shallots, cilantro leaves**, and a **lime wedge**. Drizzle with **reserved shallot oil**. Enjoy!