



Fast! Thai Red Curry Salmon

with Veggies & Rice



20-30min



2 Servings

The best part about this saucy curry salmon? The rich, comforting flavors of our Thai coconut curry sauce is one thing, but there's also the fact that it'll be ready for your table in just four steps. Just cook the peppers and onions, add the curry sauce and salmon, and let it all simmer together before you pair it with fluffy steamed rice.

What we send

- 5 oz jasmine rice
- 1 yellow onion
- 1 bell pepper
- 10 oz pkg salmon filets ¹
- 1 oz Thai red curry paste ²
- 13.5 oz can coconut milk ³
- ¼ oz fresh cilantro
- 1 lime

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- small saucepan
- medium skillet

Cooking tip

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Allergens

Fish (1), Soy (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 56g, Carbs 82g, Protein 39g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep veggies & fish

Chop **onion** into ¾-inch pieces. Halve **pepper**, discard stem and seeds, and chop into ¾-inch pieces.

Pat **salmon** dry, then halve each piece crosswise. Season all over with **salt** and **pepper**.



3. Build curry & cook fish

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **peppers**; cook, stirring, until crisp-tender, about 2 minutes. Stir in **curry paste**; cook until fragrant, about 1 minute. Stir in **coconut milk** and **1 teaspoon sugar**; bring to a simmer.

Nestle **salmon** skin-side up into **curry**; cover and simmer very gently until just cooked through, 4-5 minutes.



4. Finish & serve

Meanwhile, tear **cilantro leaves** from stems; discard stems. Cut **lime** into wedges. Fluff **rice** with a fork. Season **curry** to taste with **salt** and **pepper**. Remove **salmon skin**, if desired.

Serve **curry salmon** over **rice** with **cilantro leaves** sprinkled over top and with **lime wedges** alongside. Enjoy!



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!