



## Coconut-Salmon Curry

with Bok Choy and Yellow Pepper



20-30min



2 Servings

We love the combination of salmon gently poached in coconut milk curry and crisp, colorful vegetables. This dish requires just one pot. First you'll build flavor by sautéing green curry paste so it releases its aroma and spices. Adding coconut milk and water transforms the base into a light broth, perfect for poaching the vegetables and fish. Cook, relax, and enjoy!



## What we send

- fresh ginger
- medium yellow onion
- lime
- clove garlic
- yellow bell pepper
- baby bok choy
- coconut milk

## What you need

- coarse salt

## Tools

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 500.0kcal, Fat 28.1g, Proteins 37.0g, Carbs 19.3g



### 1. Prep ingredients

Halve, peel, and finely chop onion. Peel and finely chop garlic. Peel and grate ginger. Halve bell pepper through the stem, remove seeds and core, and cut into 1-inch pieces. Slice bok choy crosswise into 1-inch pieces.



### 4. Cook vegetables

Add bell pepper, cover, and cook until softened, 8-10 minutes. Stir in bok choy, cover, and continue to simmer until vegetables are crisp-tender, about 2 minutes more. Season to taste with salt and pepper.



### 2. Sauté aromatics

Heat 1 tablespoon oil in a medium pot over medium. Add onion, garlic, and ginger, and season with salt. Cook, stirring, until softened, 4-6 minutes.



### 5. Cook salmon

Season salmon all over with salt and submerge in curry, top side down. Remove pot from heat, cover, and let stand 3 minutes. Carefully flip salmon over and leave in the broth, covered, until just cooked through, 2-3 minutes more.



### 3. Make broth

Add curry paste and cook, stirring, until fragrant, about 1 minute. Add coconut milk and 1 cup water and bring to a simmer.



### 6. Serve

Cut lime into wedges. Gently break up salmon into large pieces with a spoon. Divide between 2 bowls and serve with lime wedges for squeezing over. Enjoy!