

Miso Curry Salmon

with Curry



2 Servings

What we send

- 10 oz pkg salmon fillets ⁴
- ¼ oz curry powder
- 1 pkt miso paste ⁶
- 5 oz basmati rice
- 1 red onion
- 3 oz baby spinach
- 1 lime
- ¼ oz fresh cilantro
- ¾ oz coconut milk powder ^{7,15}
- 1 bell pepper

What you need

Tools

Allergens

Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Cook Rice and prep coconu

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Meanwhile, in a liquid measuring cup, combine **all of the coconut milk powder**, **⅔ cup hot tap water**, and **½ teaspoon sugar**. Set aside for step 4.

4.

Add **coconut milk** and bring to a simmer. Reduce heat to medium and simmer until **chicken** is cooked through, 5-7 minutes more. Stir in **½ teaspoon vinegar** and season to taste with **salt** and **pepper**. Coarsely chop **cilantro leaves and stems**.

Serve **coconut curry chicken** over **rice** with **cilantro** sprinkled over top. Enjoy!

2. Cook Onions

While **rice** cooks, halve **onion** lengthwise and thinly slice. Cut **tomatoes** into ½-inch pieces.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add onions and cook, stirring occasionally, until softened and browned, 6-8 minutes.

5.

3. Cook Salmon

Pat **chicken** dry and season all over with **salt** and **pepper**. Add to skillet with **onions** along with **1 tablespoon oil**. Cook until just browned, stirring halfway through cooking time, 3-5 minutes (it's okay if chicken is not cooked through). Add **curry powder** and **tomatoes**; cook, stirring, until fragrant.

6.