



Thai Salmon Curry with Roasted Broccoli

Spinach & Fried Onions

 20-30min  2 Servings

This Thai curry is creamy, warming, and full of tender salmon and veggie goodness! Here we simmer aromatic red curry paste with coconut milk, then purée nutrient-packed spinach into the sauce for a next-level 'green' curry. Instead of cooking the broccoli in the curry, we roast it and stir it just before serving; this gives it a nutty, caramelized flavor and keeps it crisp! A sprinkle of fried onions add a delightful crunch.

What we send

- 5 oz jasmine rice
- 10 oz pkg salmon filets ⁴
- ½ lb broccoli
- ¼ oz fresh cilantro
- 13.5 oz can coconut milk ¹⁵
- ½ oz tamari soy sauce ⁶
- 1 lime
- 5 oz baby spinach
- ½ oz fried onions ⁶
- 1 oz Thai red curry paste ⁶

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- small saucepan
- rimmed baking sheet
- medium saucepan
- microplane or grater
- immersion blender, food processor, or blender

Allergens

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

Nutrition per serving

Calories 1190kcal, Fat 75g, Carbs 85g, Protein 43g



1. Cook rice

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

Pat **salmon** dry and season all over with **salt** and **pepper**. Cut **broccoli** into 1-inch florets, if necessary.



4. Simmer curry sauce

To saucepan with **curry paste**, add **coconut milk**, **tamari**, and **1 tablespoon sugar**. Bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally, until flavorful, about 5 minutes.



2. Broil salmon & broccoli

Preheat broiler with a rack 6 inches from heat source. On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and season with **salt** and **pepper**. Push to edges of sheet; add **salmon**. Broil on top oven rack until broccoli is well browned and crisp-tender and salmon is just medium, 7-9 minutes (watch closely as broilers vary).



5. Blend curry sauce

Finely grate zest from **half of the lime** into saucepan with **curry sauce**. Add **spinach** and **cilantro stems** and stir to combine. Use an immersion blender or blender to blend curry until smooth and creamy.



3. Cook curry paste

Meanwhile, pick **cilantro leaves** from **stems**; cut stems into 1-inch pieces and reserve whole leaves for step 6. Heat **2 tablespoons oil** in a medium saucepan over medium. Add **Thai red curry paste**; cook, stirring often, until paste is very aromatic and color is dark brick red, 2-3 minutes.



6. Finish & serve

Stir **broiled broccoli** into **curry sauce** and cook over medium heat until warm. Squeeze juice from **half of the lime** into curry and season to taste with **salt** and **pepper**. Cut remaining lime into wedges. Fluff **rice** with a fork. Serve **Thai green curry** topped with **salmon**, **whole cilantro leaves** and **fried onions**, with **rice** and **lime wedges** alongside Enjoy!