



Salmon Coconut Curry



4 Servings



Prep: 15 mins

Cook: 40 mins

INGREDIENTS

- 1 medium onion, sliced
- 2 cloves garlic, minced
- 2 tbsp ginger, grated
- 2 tbsp oyster sauce
- 200 g fresh snow peas
- 1 kg salmon fillet, cut in pieces
- **3 tbsp Belicious Masala, heat of choice**
- 400 ml coconut milk
- 200 ml dairy milk
- 1 cucumber, to serve

DECORATION/ACCOMPANIMENT

Jasmine rice

Chopped cucumber

LET'S GET COOKING!

1. Sauté onion, garlic and ginger in oil.
2. Add peas and oyster sauce.
3. Turn heat to low, simmer for 2 minutes, then remove from pot, set aside.
4. In the same pot, place salmon pieces, turning them carefully until brown on all sides.
5. In a separate container, mix Belicious Masala with the milks, add to pot.
6. Add salt to taste, bring to a boil, then simmer for 10 minutes, stirring slowly now and again.
7. Remove from heat, then stir in the mixture of peas and onion.

Spread cucumber on top when serving for an extra cool crunch.

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Belicious ingredients

