Salmon Masala with a Thai Twist

4 Servings

Prep: 15 mins
Cook: 40 mins

INGREDIENTS

- 1 onion (sliced)
- 2 tbsp ginger gratings
- 2 cloves garlic (chopped)
- 1 tbsp lemon grass
- 1 kg salmon (cut in pieces)
- salt to taste
- 1 cup coconut milk
- 1 tbsp tamarind powder or paste
- 1 tomato (sliced)
- 2 tbsp coconut sugar
- **2 tbsp Belicious Goan Style Masala**
- 2 slices pineapple (cut in pieces)

DECORATION|ACCOMPANIMENT

Basmati rice

LET'S GET COOKING!

1. Sauté the onion and garlic in the oil until translucent.
2. Add lemon grass and fry together. Remove from pan and set aside.
3. In the same saucepan, fry the salmon pieces on each side until brown. Reduce heat.
4. In a blender, place the sautéed onion and lemon grass, the coconut milk, tamarind, sugar and salt and masala.
5. Add a cup of water. Blend and pour into the pan.
6. Above the salmon in the pan, place the pineapple, the tomato slices and the ginger gratings and bring to a simmer. Cook for an extra 10 minutes on medium heat.

Serve with basmati rice.

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Belicious ingredients

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