

Treasure Barrel

Salmon Coconut Curry – Thai Inspired

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb salmon fillets, cut into 1-inch cubes
- [ ] 1 can (13.5 oz) full-fat coconut milk
- [ ] 2 tbsp Thai red curry paste
- [ ] 1 stalk lemongrass, bruised and cut into 2-inch pieces
- [ ] 3 kaffir lime leaves, torn
- [ ] 1 tbsp fish sauce
- [ ] 1 tbsp brown sugar
- [ ] 1 tbsp lime juice
- [ ] 2 tbsp vegetable oil

For Garnish

- [ ] Fresh cilantro, chopped
- [ ] Sliced red chili (optional)
- [ ] Lime wedges

Instructions

1. Heat oil in a wide saucepan over medium heat; add the bruised lemongrass and torn kaffir lime leaves, sauté for 1 minute until fragrant.
2. Stir in the red curry paste, cooking for another minute to release its aromas.
3. Pour in the coconut milk, whisk gently, and bring to a gentle simmer. Add fish sauce and brown sugar; let the sauce thicken slightly, about 5 minutes.
4. Add the salmon pieces, turning them carefully so they coat in the sauce but stay whole. Simmer for 5-7 minutes until the fish is just cooked through.
5. Finish with lime juice, stir in fresh cilantro, and sprinkle sliced chili if desired. Serve hot over rice or noodles.

Nutrition per serving

420 kcal	30 g	12 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not let the coconut milk boil vigorously; gentle simmer preserves its smooth texture.
- If you prefer a thicker sauce, simmer a bit longer or stir in a teaspoon of cornstarch dissolved in water.
- Adjust sweetness with a touch more brown sugar if the curry feels too sharp.