

Salmon curry with rice noodles

Wagamama: ways with noodles, p. 129

Makes 2 servings

- 1 tablespoon vegetable oil
- 2 teaspoons finely chopped shallots
- 2 teaspoons red curry paste (HdeH or yellow)
- ½ cup coconut milk
- 1 teaspoon dark brown sugar
- 2 tablespoons fish sauce
- Finely grated zest and juice of 1 lime plus 1 lime cut into wedges
- 2 skinless salmon fillets, about 3 ½ ounces each
- Small handful of Thai basil leaves
- Small handful of mint leaves
- 3 ½ ounces wide rice noodles



Photograph from Wagamama book

1. Heat a sauté pan large enough to accommodate the salmon over medium heat. Add the oil and shallots and cook until soft without coloring, about 2 minutes.
2. Add the red curry paste and continue to cook for 2 minutes, stirring constantly. Add the coconut milk, sugar, fish sauce, and the lime zest and juice. Bring to a boil, then reduce to a gentle simmer for 5 minutes
3. Taste and adjust seasoning
4. Ease the salmon fillets into the sauce and gently poach until the fish is cooked, about 8 to 10 minutes (depending on the thickness). Add the basil and mint.
5. Cook the noodles according to the instructions on the package and drain immediately. Gently stir the noodles into the pot.
6. Serve with the lime wedges on the side