

Fragrant green vegetable & salmon curry

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Preparation 15 mins | Cooking 15 mins | Serves 4

- 1 tbs peanut oil
- 1 brown onion, chopped
- 5cm piece ginger, peeled and grated
- 2 garlic cloves, finely chopped
- ¼ cup good-quality green curry paste
- 1 cup fish stock
- 1 cup coconut milk
- 3 kaffir lime leaves
- 1 bunch broccolini, cut into 5cm lengths
- 600g thick salmon fillets, boned and cut into bite-sized pieces
- 100g baby spinach leaves
- 1 cup coriander leaves, chopped + extra leaves to serve
- Sliced green chilli, lime wedges and steamed jasmine rice, to serve

STEP 1 Heat oil in a large deep frying pan over medium heat. Add onion and cook, stirring often, for 3-4 minutes until soft. Add ginger and garlic and cook for 1 minute. Add curry paste and cook, stirring, for 1 minute. Stir in stock, coconut milk and kaffir lime leaves. Cover and gently bring to the boil.

STEP 2 Add broccolini and salmon. Cover, reduce heat and simmer for 3-4 minutes until salmon is almost cooked through. Stir in spinach and chopped coriander. Serve with extra coriander leaves, green chilli, lime wedges and steamed jasmine rice.

Good for you... **BROCCOLINI**

An excellent source of vitamin C, one of the vitamins that contributes to the body's immune function. A good source of beta carotene, which the body converts to vitamin A. This vitamin is necessary for the structure and function of our skin and also for normal vision.

