

Salmon & cucumber salad with nam jim



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Preparation: about 30 minutes

Cooking: about 6 minutes

Serves: 4

600g piece boneless Atlantic salmon fillet, halved and cut into 6–7cm pieces
Sea salt and ground black pepper
2 tbs olive or vegetable oil, for pan-frying
½ cup mint leaves, roughly chopped
1 cup coriander leaves, roughly chopped
2 green onions (shallots), thinly sliced
50g baby Asian salad leaves
2 Lebanese cucumbers, thinly sliced lengthways
Steamed jasmine rice and lime wedges, to serve

Nam Jim dressing

Makes ¾ cup

1 bunch coriander roots*, washed and chopped
1 long red chilli, deseeded and chopped
2 garlic cloves, chopped
¼ cup palm sugar (grated or liquid)
¼ cup lime juice
2 tbs fish sauce

* *Select coriander with long creamy white roots attached to the stem, gently scrub before using. You will need about 4–5 roots.*

1. To make Nam Jim dressing, process coriander roots, chilli and garlic in a food processor until finely chopped. Add palm sugar, lime juice and fish sauce. Pulse until well combined. Set aside.
2. Season salmon with salt and pepper. Heat oil in a large non-stick frying pan over medium-high heat. Add salmon and cook for 2–3 minutes on each side or until just cooked through. Remove from heat. Transfer to a plate.
3. Arrange mint, coriander, green onions, Asian salad leaves and cucumbers on serving plates. Top each with salmon. Drizzle with Nam Jim dressing. Serve with remaining Nam Jim dressing, steamed rice and lime wedges.