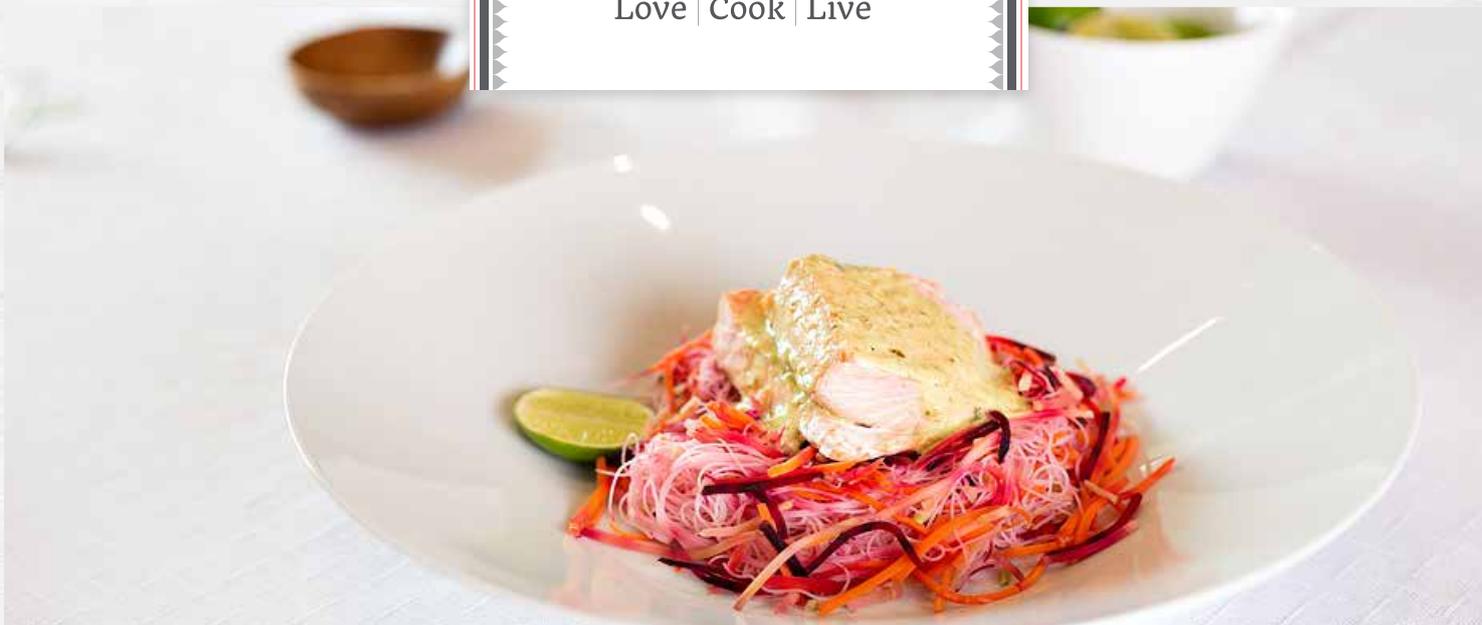




Love | Cook | Live



## Baked Atlantic Salmon fillets

with lime and coconut curry sauce and rainbow noodle salad

Salmon fillets baked in a zesty, lime and coconut mild green curry sauce. Served over vermicelli noodles and vegetable julienne and topped with fresh coriander. A lovely light dish which is super quick to prepare.

Prep'd and packed for you
Boned, salmon fillets
Green curry paste
Coconut cream
Lime
Gluten free vermicelli noodles
Rainbow vegetable sticks (carrot, beetroot, zucchini)
Fresh coriander

Prep and cook time	25mins
Calories per serve	580

### What you will need from your kitchen

- Medium large jug/bowl for sauce
- Large heat proof bowl to soak noodles
- Baking dish
- Strainer
- kettle filled with boiling water



### Kitchen tip?

Roll the lime firmly back and forth on your benchtop to soften and release the juice before cutting open. This will allow you to squeeze the maximum amount of juice from your lime.

Recipe #17



## Prep

Preheat oven to 200c // 180c fan forced  
Fill and boil the kettle  
Roughly chop the coriander and set aside

## Cook

1. Lay salmon fillets side by side in a baking dish
2. \*Combine curry paste, coconut cream and juice of the lime in a jug or bowl and stir with a fork to combine
3. Pour the coconut curry sauce over the salmon fillets and bake for approx. 15-18 minutes, or until salmon is cooked to your liking
4. Meanwhile place noodles and vegetable sticks into a large heatproof bowl and cover with boiling water, stir to submerge the noodles and if necessary. Stand for 3-4 minutes, until noodles are tender. Drain well and set aside, covered to keep warm.

## Serve

Divide the rainbow noodle salad between large bowls or plates, top with the salmon and spoon over any sauce leftover in the baking dish. Top with fresh coriander to serve.

## For the kids

This curry sauce is mild enough for most young children, however you can bake the kids salmon serves separately, without the sauce and perhaps with a simple squeeze of lime.  
Serve the rainbow vegetables in a small bowl to the side of the salmon.

### Using your thermomix..

place curry paste, coconut cream and lime juice into the Thermomix jug and mix 5 seconds / speed 4 to combine. Pour sauce over the salmon fillets.