

salmon & fresh herb curry

Adapted from *Donna Hay Issue 28*

Serves 4

1 tbsp vegetable oil
1 red onion, thinly sliced
1 tbsp chopped coriander root
2 tbsps green marsala paste (see below)
 $\frac{2}{3}$ cup of coconut milk
1 sprig of curry leaves
4 salmon fillets, skinned and boned
 $\frac{1}{2}$ cup mint leaves
4 green onions sliced

For the paste:
3 garlic cloves, chopped
2 tbsp ginger, chopped
 $\frac{1}{2}$ cup of mint leaves
 $\frac{1}{2}$ coriander leaves, chopped
1 tsp ground cardamon
1 tbsp vegetable oil
1 tbsp white wine vinegar

To make the paste, place all the ingredients in a food processor and process until a smooth paste forms. Makes $\frac{1}{2}$ cup.

Heat a large, deep frying pan over medium heat. Add the oil, onion and coriander root and cook for 5 minutes or until onion is softened. Add the green marsala paste and 2 tablespoons of coconut milk and cook, stirring for 1-2 minutes. Add the remaining coconut milk and curry leaves and cook for 3-4 minutes or until thickened. Brush the salmon with some oil and sprinkle with salt and pepper. Heat a non-stick pan over high heat. Add salmon and cook for 3-4 minutes each side or until cooked to your liking. Spoon the curry sauce into serving bowls, top with salmon, mint and green onions. If you prefer, serve over rice.

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