

## Easy Creamy Thai Salmon Curry

### **Ingredients:**

- 4 x regular size skinless salmon fillets
- 1 tbsp peanut oil or olive oil
- 3 tbsp Thai red curry paste
- 1 cinnamon stick broken in two
- 5 cardamom pods crushed
- 1 star anise
- 400ml can coconut cream
- 2 fresh kaffir lime leaves
- 2 tsp fish sauce
- 1 cup fresh basil leaves

### **To serve:**

- Fresh red chilli sliced (optional)
- Microwave jasmine rice

### **Method:**

1. Heat the oil in a large frying pan over high heat. Cook the salmon for 1-2 minutes each side or until golden. Transfer to a plate.
2. Add the curry paste to the pan. Cook, stirring, for 1-2 minutes or until aromatic. Add the cinnamon, cardamom and star anise. Stir for 30 seconds. Slowly stir in the coconut cream. Add the lime leaves and simmer for 10 minutes or until thick and creamy.

3. Stir the fish sauce into the curry mixture and return the salmon to the pan. Simmer for 2 minutes to warm through. Stir in most of the basil.
4. Sprinkle with remaining basil and the chilli, if using.

Serve with the basmati rice.