

Red Curry Grilled Salmon Steaks

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Ingredients

- 4-6 Copper River Salmon steaks
- 1-3 tbs red curry paste, to taste
- 1 tbs fish sauce
- 2 tbs sugar
- 3 13oz cans of coconut milk
- 2 cups chicken broth
- 2 red bell peppers cut into 1" pieces
- 1 large green or yellow zucchini chopped into half circle pieces
- 2 cups fresh Thai basil leaves
- 1 cup fresh chopped cilantro
- 1 jalapeño pepper, seeded and thinly sliced
- 3 tbs olive oil
- 2 cups jasmine rice, prepared as directed

Instructions

- Grease a well-cleaned grill thoroughly with non-stick cooking spray
- Grill fish for at least 3-5 minutes on each side or until flesh is opaque and separates easily with a fork
- Remove salmon from the grill and set aside
- Prepare the jasmine rice and set aside
- In a non-stick frying pan over medium-high heat, combine red curry paste, fish sauce and sugar, stir thoroughly
- Add 1 can of coconut milk, bring to a simmer and reduce to medium-low heat, stir often
- Sauce will thicken after about 15 minutes
- Add remaining coconut milk and stock, simmer 5 minutes
- Add bell pepper and zucchini, cook until slightly tender
- Remove from heat and add the fresh herbs
- To serve, ladle sauce over plated rice, top with salmon and garnish with jalapeño and basil as desired



COPPER RIVER

Wild Alaska King, Sockeye & Coho