

---

## Thai-style Salmon in Red Curry

---

1½ lbs	salmon fillets, skin on, cut on the bias into ½" (1.25 cm) thick slices	750 g
1 Tbsp	vegetable oil	15 mL
1 Tbsp	chopped shallots or onions	15 mL
1	Japanese eggplant, halved lengthwise, then cut into ½" (1.25 cm) slices	1
2 Tbsp	red curry paste*	25 mL
2 tsp	minced fresh ginger	10 mL
1	can (13.5 fl oz/400 mL) coconut milk*	1
2 Tbsp	fish sauce ( <i>nam pla</i> )*, or to taste	25 mL
1 Tbsp	sugar, or to taste	15 mL
1	red or yellow sweet pepper, julienned	1
4	kaffir lime leaves*, very thinly sliced	4
8–10	Thai basil leaves*, coarsely chopped	8–10

\*Available at Asian markets or the specialty food section of most supermarkets. Substitute zest of a lime for kaffir lime leaves if necessary.

Heat a large heavy skillet or wok over medium-high heat until hot. Add oil, shallots and eggplant and stir-fry until golden, about 2 minutes. Remove and set aside. Add curry paste, ginger and coconut milk to skillet, stir and bring to a boil for 1 minute. Season with fish sauce and sugar. Reduce heat to medium, add eggplant mixture and peppers; cover and simmer for 2 minutes or until eggplant and peppers are tender. Add salmon and cook for 3 to 4 minutes or until salmon just flakes when pressed with a fork. Be careful not to over-cook. Add kaffir lime leaves and Thai basil and gently stir to mix well. Serve immediately with steamed rice or cooked rice noodles.

**Preparation time: 20 minutes.**

**Cooking time: 10 minutes.**

**Serves 4 to 6.**