



## Laksa Atlantic Salmon

Made with Life's Good Laksa Paste

- 1 tsp oil
- 1 fillet atlantic salmon per person
- 2 – 3 tbsp Life's Good Laksa Paste
- 1 can coconut milk (approx. 450 mls)
- 1 tbsp fish sauce
- 4 large potatoes boiled & mashed  
(with butter & salt & pepper)

Heat heavy based frying pan until smoking hot then add oil. Place salmon fillets in pan skin side down and fry for approx. 3 – 4 minutes until the bottom quarter of the fillet changes colour from orange to pink. Remove salmon from pan and rest on a plate. (Fillet will be later poached in Laksa sauce so don't worry if it is very rare at this point). Add Life's Good Curry Paste to the same pan and fry for 2 to 3 minutes until fragrant. Add coconut milk and fish sauce and simmer for approx. 5 minutes. Place salmon back into pan skin side down and ladle the sauce continuously over the fillet. Simmer gently until salmon cooked to your liking. Serve on mashed potato bed drizzled in Laksa sauce to taste.

Serves 4 Adults

Enjoy!

