

Atlantic Salmon with Enticing - Thai Creamy Prawn Coconut Rice and Red Chilli Sauce

Serves: 1

Prep time: 10 Minutes

Cooking time: 20 Minutes +
Rice

Ingredients:

- 1 x (150g-200g) Atlantic Salmon fillet
- 1 large sheet of baking paper
- 1 large sheet of foil

Rice Topping

- <https://cookingmealsforone.com/enticing-thai-creamy-prawn-coconut-rice/>

Red Chilli Sauce

- 2 red chillies, seeded and chopped, blend to a paste
- 2-3 tablespoons palm sugar
- 2 tablespoons lime juice
- 1 tablespoon fish sauce
- 2 tablespoons water + a teaspoon of stock powder

Method:

- Preheat the oven 180°C
- Place the baking paper on top of the foil
- Place the fish in the middle of the baking paper
- Pack the “Enticing - Thai Creamy Prawn Coconut Rice” filling onto of the fish fillet with 2 whole prawns on top
- Gently wrap the fish tightly with the paper and foil
- Place the fish parcel onto a baking tray and cook in preheated oven for 15-20 Minutes
- Meanwhile place the Red Chilli Sauce ingredients into a small saucepan bring to a boil, reduce heat and simmer for 2 minutes, remove from heat
- Taste and adjust sauce if necessary (adding a little more sugar, lime juice or fish sauce)
- Remove the fish from oven, unwrap and gently slip the fish onto serving plate
- Pour the red chilli sauce over the rice and fish
- Garnish with chilled thin strips of red chilli, green onions and kaffir lime leaves ***optional**
- **Serve and Enjoy!**



This dish was adapted from the Spirit House Christmas Class. I loved it so much I had to share it with you. It is very filling and it's hard to stop eating once you start. You can make the rice the day before, wrap the fish and refrigerate until ready to cook.
Enjoy!