
Thai-Style Salmon in Red Curry

1½ lbs	salmon filet, skin on, cut on the bias into ½”(1.25 cm) slices	750 g
1 Tbsp	vegetable oil	15 mL
1	Japanese eggplant, halved lengthwise, the cut into ½”(1.25 cm) slices	1
2 Tbsp	red curry paste	25 mL
2 tsp	minced fresh ginger	25 mL
1	can (13.5 fl oz/400 mL coconut milk	1
2 Tbsp	fish sauce	25 mL
1 Tbsp	sugar	15 mL
1	red or yellow sweet pepper, juienned	1
4	kaffir lime leaves,* thinly sliced	4
8-10	Thai basil leaves,* coarsely chopped	8-10

1. 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.
2. Add curry paste, ginger and coconut milk to skillet, stir and bring to a boil for 1 minute. Season with fish sauce and sugar.
3. Reduce heat to medium, add peppers, cover and simmer for 2 minutes or until peppers are tender.
4. Add salmon and cook for 3-4 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

Preparation time: 20 minutes

Cooking time: 10 minutes

Serves: 4-6