

About 30 minutes

Serves 4

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Ingredients

Green curry paste:

- 1 punnet (20g) fresh coriander
 - 3 cloves garlic, peeled
 - 2cm knob fresh ginger, peeled and cut into small chunks
 - 1 stalk fresh lemongrass
 - 3 spring onions
 - 2 green chillies
 - Juice (30ml) and grated peel of 1 lime
 - Generous pinch salt
 - 1 Tbsp (15ml) vegetable oil
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- 2 Tbsp (30ml) vegetable oil
 - 1 can (400ml) coconut milk
 - 1 cup (250ml) vegetable stock
 - 2 tsp (10ml) fish sauce
 - 1 tsp (5ml) castor sugar
 - 1 packet (230g) PnP Tasty Stem broccoli, halved
 - 2-3 fillets (500-750g) salmon (or any firm white fish), skinned
 - A few squeezes of lime juice
 - 1 packet (250g) rice noodles, cooked according to packet instructions

For serving:

- Fresh basil and coriander
- Red onion, sliced
- Roasted and chopped peanuts

- PnP crispy onion sprinkle
- Lime wedges

Method

1. Place curry paste ingredients into a food processor and blitz to create a smooth paste.
2. Heat oil in an ovenproof pot over medium heat.
3. Sauté curry paste for 2 minutes until fragrant.
4. Pour in coconut milk, vegetable stock, fish sauce and castor sugar.
5. Simmer for 5 minutes.
6. Add broccoli and salmon cover and place in the oven to cook for 10-12 minutes at 180°C.
7. Season to taste with lime juice.
8. Divide rice noodles between 4 bowls and top with saucy fish.
9. Load up with herbs, onion slices, peanuts and crispy onions, and serve with lime wedges.

COOK'S NOTE

To switch things up, substitute the fish for chicken strips. Simply brown them first before adding.

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