

Bamboo Green Curry Salmon Recipe

This recipe adds so many flavors to a fillet of salmon. You will experience spicy flavors from the green chilli and fresh tastes from the basil that go very well together. The key ingredient is the CurrySimple green curry sauce that is made in Thailand with fresh, natural ingredients (Coconut Milk, Green chilli, Galangal, Lemongrass, Shallot, Garlic, etc). Having the sauce already prepared saves about 30 minutes of prep time and you do not have to use multiple canned ingredients or a complicated recipe.

Bamboo Green Curry Salmon - Serves 3

ready in fifteen minutes

3 Salmon Fillets (8oz each)

1/2 cup bamboo shoots

1 chopped red pepper

1/2 cup diced white onions

15 fresh basil leaves

1 pouch of CurrySimple's Gourmet Green Curry Sauce

1. Heat 2 pans to medium-high heat
2. When pan is hot - cook the 3 salmon fillets. Continue with step 2 as Salmon is cooking. When the salmon is cooked to your desired temperature (probably med/well) place each fillet in the center of a plate.
3. In the second heated pan, add chopped red peppers, diced onions, bamboo shoots and fresh basil leaves - stir-fry for 2 minutes
4. Add 1 cup of CurrySimple Gourmet Green Curry sauce in the veggie stir-fry pan.
5. Turn heat down to medium temperature and let the sauce heat up to serving temperature - 2-3 minutes
6. When sauce is ready to serve, pour on top of the salmon.
7. Serve with white, brown or jasmine rice on the side.

Tip: To increase the level of spice, just add crushed red pepper.

Note: Leftover curry sauce should be stored in an air tight container (Tupperware) and may be refrigerated for 3-4 days or frozen for as long as a year.

[Green Curry Sauce Info](#)

