

Roasted Salmon on Coconut Curry Sauce

4 x 6 oz salmon fillets
Juice of 2 limes
2 Tbsp, brown sugar
S and P
2-3 tsp. curry paste
14 oz can coconut milk
2 tsp. cornstarch



Drizzle juice of one lime + 1 Tbsp brown sugar, Salt and Pepper over salmon fillets and set aside.

Mix remaining ingredients in a saucepan and whisk to combine. Bring to a boil, then reduce to simmer for 12-15 min.

Bake Salmon at 425 F for 12-15 min, top with reduced sauce

Enjoy !

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