

Asian Baked Salmon in Coconut Milk
Serves 4

Ingredients

1kg Salmon fillet, cut into large cubes
2 small Thai green chillies
6 spring onions
Bunch of fresh coriander
1 tablespoon fish sauce
Juice of 2 limes
1 400g tin of organic coconut milk

Method

Heat oven to 180C fan.

Put chillies, spring onions, fish sauce, lime juice and coconut milk in the blender and blitz until blended.

Put salmon in a casserole dish, pour over coconut mixture. Cover with a lid and bake for 20-25 minutes.