

Red Coconut Curry With Sockeye Salmon

TOTAL TIME 1 hour **Ingredients**

4 servings

1 lb. skinless sockeye salmon fillets, cut into 1" pieces

1 tsp. Diamond Crystal or 1/2 tsp. Morton kosher salt

1/2 tsp. freshly ground pepper

1/4 cup vegetable oil

4 small shallots, finely chopped

4 lemongrass stalks, woody tops trimmed, tough outer layers removed, finely chopped

4 scallions, white and pale green parts and dark green parts separated, thinly sliced

4 garlic cloves, finely grated

1 1" piece ginger, peeled, finely grated

8 oz. mixed mushrooms (such as beech, shiitake, and/or maitake), torn 3 Tbsp.

Thai red curry paste

2 13.5-oz. cans unsweetened coconut milk

1 Tbsp. fish sauce

2 tsp. honey

2 baby bok choy, coarsely chopped

Zest and juice of 2 large limes

1/4 cup coarsely chopped Thai or sweet basil, plus leaves for serving

Cooked jasmine rice (for serving)

2 red Thai chiles, finely chopped

1/3 cup salted roasted peanuts

Lime wedges (for serving)

Preparation

Step 1

Sprinkle **1 lb. skinless sockeye salmon fillets, cut into 1" pieces**, with **1 tsp. Diamond Crystal** or **1/2 tsp. Morton kosher salt** and **1/2 tsp. freshly ground pepper**; set aside. Heat **1/4 cup vegetable oil** in a large Dutch oven or other heavy pot over medium. Cook **4 small shallots, finely chopped, 4 lemongrass stalks, woody tops trimmed, tough outer layers removed, finely chopped**, white and pale green parts of **4 scallions, thinly sliced, 4 garlic cloves, finely grated**, and **one 1" piece ginger, peeled, finely grated**, stirring often, until softened and fragrant, 6–8 minutes.

Step 2

Add **8 oz. mixed mushrooms (such as beech, shiitake, and/or maitake), torn**, to pot and cook, stirring occasionally, until tender and golden in spots, about 5 minutes. Add **3 Tbsp. Thai red curry paste** and stir to coat mushrooms. Cook, stirring, until paste is fragrant, about 1 minute. Stir in **two 13.5-oz. cans unsweetened coconut milk, 1 Tbsp. fish sauce**, and **2 tsp. honey** and bring to a simmer. Add **2 baby bok choy, coarsely chopped**, and reserved salmon; stir gently to submerge in sauce. Return to a simmer, then reduce heat to low, cover, and cook at a bare simmer until salmon is mostly opaque but still slightly translucent in the center, about 4 minutes. Remove from heat and gently stir in **zest and juice of 2 large limes** and **1/4 cup coarsely chopped Thai or sweet basil**.

Step 3

Divide curry among bowls; add a scoop of **cooked jasmine rice**. Top with dark green parts of scallions, **2 red Thai chiles, finely chopped**, **1/3 cup salted roasted peanuts**, and Thai basil leaves. Serve with **lime wedges**.