



CHEF EDWARD HAYDEN'S THAI CURRIED SALMON



By Irish Yogurts Clonakilty

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Method

1. Preheat the oven to 190C/375F/Gas Mark 5
2. Mix the yogurt, garlic, curry paste, the lemon juice, ginger and 1 tsp of the chilli powder together in a small bowl and season. Spread over the salmon and chill until using (at least 20 minutes).
3. Mix the salsa ingredients together. Add the lemon juice and remaining chilli powder, season and set aside.
4. Bake the salmon until blackened at the edges, about 15-20 minutes depending on the thickness of the fish. Serve with basmati rice, yogurt, coriander and the fresh salsa

Ingredients

Salmon

- 2 tablespoons of