

# COCONUT MISO SALMON WITH SHRIMP

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COOK TIME: 30mins

SERVES: 4

CALORIES: 662 kcal (PER SERVING)

## INGREDIENTS

4 small salmon fillets, skin removed  
12 shrimp, peeled and deveined  
3 tbsp coconut oil, or vegetable oil  
1/4 cup/50 ml white wine  
1 small onion, finely chopped  
4 garlic cloves, minced  
2 tbsp grated ginger  
1 tbsp white miso paste  
1 tsp fish sauce  
1 tbsp low sodium soy sauce  
1/2 tsp white pepper  
1 tsp sriracha, add more to your liking  
1 can (400 ml/14 oz) unsweetened coconut milk  
3/4 cup/200 ml water  
juice from 1/2 lime  
20 basil leaves  
salt + black pepper  
cilantro, for serving  
scallions, for serving  
black sesame for serving, optional  
toasted sesame oil  
red pepper flakes, for serving  
jasmin rice, for serving

## DIRECTIONS

Pat the salmon fillets dry with a paper towel and season both sides with salt and pepper.

Heat a non-stick skillet over medium heat, melt coconut oil. Add salmon fillets and sear, about 3-4 minutes on each side. Remove from skillet and set aside.

In the same skillet, place shrimp in a single layer, sear for 1 minute. Season with salt and pepper. Flip and sear the other side, 1 minute. Transfer to a plate.

Now add garlic, onion and ginger to the skillet. Cook for 5 minutes over low heat. Deglaze with white wine and stir with a wooden spoon to dissolve the browned bits from the bottom of the skillet. Simmer for 1-2 minutes.

Add coconut milk and bring to a boil. Stir in miso until completely dissolved. Add fish sauce, soy sauce and white pepper. Then add water and sriracha.

Add salmon back to the skillet. Allow to cook for 2 minutes. Stir in basil leaves and lemon juice. Add shrimp and cook for 1 minute more.

Divide rice among bowls. Top with salmon, shrimp and coconut sauce. Serve with cilantro, scallions, a sprinkle of red pepper flakes and sesame seeds. Finish off with a little sesame oil. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.