
Thai Curry Salmon Skewers

Description

For a quick and easy weeknight meal, prep the marinade and fish on Sunday and enjoy a special dinner with family on Monday or Tuesday.

Total time: 38 hrs 20 min Yield: 8 servings

Ingredients

- 2 Tbsp yellow Thai curry paste
- 3 Tbsp mayonnaise
- 1 tsp fish sauce
- 2 Tbsp coconut milk
- 1 Tbsp sugar
- 2 tsp cilantro (chopped)
- 1 Kaffir lime leaf (minced)
- 1 lb salmon steak or fillet (cut into 3/4" x 5" pieces)
- 8 skewers
- oil for frying
- 1 cup panko bread crumbs

Prep Time: 38 hrs Cooking Time: 20 min Total Time: 38 hrs 20 min

Instructions

In a small mixing bowl, combine the Thai curry paste, mayonnaise, fish sauce, coconut milk, sugar, cilantro and Kaffir lime leaf, if using; stir well.

Divide the salmon into equal portions and thread the pieces onto 8 skewers. Brush the marinade on all sides of each skewer, coating well. Place onto a platter or pan and pour the remaining marinade over the fish. Cover and chill for 1 to 2 days to marinate.

In a deep skillet or fryer, heat enough oil to cover skewers to 350°F. Remove the fish from the fridge and coat with panko. Deep fry for 3 to 4 minutes; remove from oil and place on paper towel-lined platter to drain excess oil.

Serve with sliced cucumber and carrot for a light springtime lunch or pupu.

Recipe brought to you by:

Chef Elden Rodrigues