

## Coconut Salmon With Napa Cabbage Recipe

Prep time: 20 mins

Cooking time: 20 mins

Serves: 4

### Ingredients:

- 600g salmon
- 1 tbsp olive oil
- 50g unsweetened shredded coconut
- 1 tsp turmeric
- 1 tsp kosher or ground sea salt
- ½ tsp onion powder
- 50ml olive oil, for frying
- 600g Napa cabbage
- Salt and pepper
- lemon, for serving

### Method:

1. Cut the salmon in 3cm x 3cm pieces. Drizzle with olive or coconut oil.
2. Mix shredded coconut, salt, turmeric and onion powder on a plate. Toss the salmon pieces in the coconut coating.
3. Pan fry the salmon pieces on medium high heat until golden brown. Keep warm while you prepare the cabbage.
4. Cut the cabbage in wedges and pan fry until lightly caramelised (use a dash of butter if necessary). Season generously with salt and pepper.
5. Serve the cabbage and salmon with a drizzle of lemon and you are ready to go!



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