

Salmon over Coconut Broth with Baby Bok Choy, Snow Peas, and Mushrooms
<http://cakebatterandbowl.com>

Ingredients:

Baby Bok Choy, Snow Peas, and Mushrooms:

- 1 1/2 tablespoons canola oil
- 12 ounces shitake mushrooms, stems removed and thinly sliced
- 6 ounces snow peas
- 1/2 tablespoon minced ginger
- 2 garlic cloves, minced
- 1 pound baby bok choy, ends trimmed and chopped
- 1/4 cup chicken broth

Coconut Broth:

- 1 tablespoon canola oil
- 1/2 tablespoon minced ginger
- 1 14-ounce can light coconut milk
- 2 3-inch pieces lemongrass
- 3 tablespoons lime juice
- 2 tablespoons soy sauce

Salmon:

- 1 teaspoon finely grated lime zest
- 1 teaspoon five spice powder
- 1/2 teaspoon salt
- 2 tablespoons canola oil
- 4 skin-on salmon fillets (ours were 4.5 ounces each)

Directions:

To make the baby bok choy, snow peas, and mushrooms, heat 1/2 tablespoon canola oil over medium heat in a large pan or wok. Add mushrooms and sauté 5 to 7 minutes or until tender. Remove mushrooms from pan and place in a large bowl. Add snow peas to the same pan and sauté 4 to 6 minutes or until tender; place in the same bowl with the mushrooms. Add remaining 1 tablespoon canola oil to the pan and sauté ginger and garlic for 1 minute or until lightly browned. Add baby bok choy and mix well. Add chicken broth, cover pan, and steam for 3 to 5 minutes or until tender. Use a slotted spoon to remove the baby bok choy and place in the bowl with the mushrooms and snow peas; mix well.

To make the coconut broth, heat canola oil over medium high heat in a medium stockpot. Add ginger and sauté 1 minute or until golden brown. Add coconut milk and lemongrass and bring mixture to a boil. Reduce heat to low and simmer for 10 minutes. Remove lemongrass and stir in lime juice and soy sauce.

To make the salmon, place lime zest, five spice powder, and salt in a small bowl and mix well. Sprinkle spice mix evenly over the salmon fillets and rub into the fish. Heat a nonstick skillet over medium high heat and place the salmon skin side up in the pan and cook for 2 minutes or until golden brown; flip fillets over so they are skin side down and cook an

additional 4 minutes or until salmon is firm and cooked through. Remove skin, if desired.

To serve, evenly distribute coconut broth into 4 shallow bowls. Place baby bok choy, snow peas, and mushrooms in the center of each dish and top each with a piece of salmon. Makes 4 servings.