**Fish – Poached Salmon in Coconut Lime Sauce**

**Roam with Roni**

[https://roamwithroni.hebrewlion.com/](https://roamwithroni.hebrewlion.com/recipes)

Based on [Nagi’s recipe](https://www.recipetineats.com/poached-salmon-in-coconut-lime-sauce/#wprm-recipe-container-31500)

Ingredients:

* 4 (6 oz.) **salmon fillets**, with or without skins, patted dry
* **Salt**, to taste
* **Black pepper**, to taste
* 1 tsp **sesame oil**
* 1 tsp + 1 tsp **olive oil** (divided use)
* 4 **cloves garlic**, finely chopped
* 1 tsp **ginger**, finely minced or grated or 2 tsp **ginger paste**
* 1 cups **lemongrass**, peeled and finely grated or 2-3 tsp **lemongrass paste**
  + To prepare fresh lemongrass: Remove the reedy outer layers. Use only the white and pale green portion of the stalk along the bottom 5” (12cm).
* 1 TBSP of a sweetener like **brown sugar** or **agave nectar**
* 1 tsp **chili garlic paste** or **chili paste** or **sriracha**
* 14 oz. (1 can) **coconut milk** or **coconut cream**
* 1 TBSP **fish sauce**
* 2 tsp **lime zest**
* **Lime juice**, to taste

Direx:

1. Season both sides of the **salmon** with **salt** and **black pepper**.
2. If you have the time, let the **salmon** sit at room temperature for 20 minutes. Otherwise, continue now to the next step.
3. Warm the **sesame oil** plus 1 tsp **olive oil** in a skillet over **medium/high** heat.
4. Place the **salmon** in the skillet and sear…  
    • If with skin: Sear the side with skin for 2 minutes, reduce the heat to **medium**, flip   
    the **salmon** over, and sear its other side for 1 minute.  
    • If without skin: Sear one side for 90 seconds. Reduce the heat to **medium**, and sear  
    its other side for 90 seconds.
5. Remove the partially-cooked **salmon** and set aside on a plate.
6. Reduce the heat to **medium-low** and give the skillet a moment to cool down a bit.
7. Drizzle in 1 tsp **olive oil** and add the **garlic**, **ginger**, and **lemongrass**.
8. Sauté the **aromatics**, stirring gently, until the **garlic** becomes golden, 30-60 seconds.
9. Avoid a rapid change in temperature by gradually adding the **sweetener**, **chili paste**, and **coconut milk**.
10. Using a wooden or silicone spatula, spoon, or tongs, scrape any stuck bits of **salmon** from the bottom of the skillet.
11. Add the **fish sauce** and increase the heat to **medium**. Cook the mixture for 2 minutes.
12. Return the **salmon** to the skillet (with the skin side up, if using skin). Cook for 4 minutes.
13. Stir the **lime zest** and **lime juice** into the mixture.
14. Taste and adjust the seasonings.

Serve!