**Fish - Poached Salmon [or insert protein] in Asian Coconut Sauce**

*Modifications to the original,* [*posted recipe*](https://www.recipetineats.com/poached-salmon-in-coconut-lime-sauce/) *are minimal.*

Ingredients:

* 4 **salmon** fillets, 180 gr. / 6 oz. each, with or without skin  
  **Tip:** This recipe works great with any fish, prawns/shrimp, chicken (thighs or breast halved horizontally or bite size pieces)
* **Salt**
* **Pepper**
* 2 TBSP **olive oil**
* 2 cloves **garlic**, finely grated or minced
* 1 tsp **ginger paste** (or 2 tsp ginger, finely grated or minced)
* 1 TBSP **lemongrass** paste (AFTER COCO MILK IS ADDED))))))))))))))))))))))))))))))))))
* 1 TBSP **brown sugar**
* 1 tsp **chili garlic paste** or other **chili paste**, adjust quantity to taste
* 400 gr. / 14 oz. **coconut milk**
* 1 TBSP **fish sauce** (or soy sauce)
* The juice plus zest from 1 **lime** (or lemon)
* Fresh **cilantro**, finely chopped

Direx:

On the counter: • Pat both sides of **salmon** fillets dry.

* Sprinkle both sides of **salmon** fillets with **salt** and **pepper**.

Over a med-high flame: • Heat just 1 TBSP of **olive oil** in a deep (if you have) non-stick pan or well-seasoned skillet.

• Add **salmon**—skin side up—and sear until golden (about 1½ minutes). Turn salmon over and sear other side (about 1 minute). Remove and set aside.

Over a med-low flame: • Allow skillet to cool. Then pour in another 1 TBSP **olive oil**.

• Add **garlic**, **ginger paste**, and **lemongrass paste**.

• Once garlic is light golden (less than 1 minute), add **brown sugar** and cook until it caramelizes (about 20 seconds).

• Stir in **chili paste**.

• Add **coconut milk** and stir, scraping any bits stuck on the base of the skillet into the sauce.

Over a medium flame: Stir in **fish sauce**. Simmer for 2 minutes.

• Add the **salmon** into the sauce. Lower heat and simmer for 4 minutes.

• Remove **salmon**, stir in **lime zest** and **lime juice**.

Serve: • A la carte, or over rice or noodles. Drizzle sauce generously, and garnish with **cilantro**.