Red Curry-Roasted Salmon with Sweet Potatoes

Internet Address: https://www.americastestkitchen.com/recipes/16805-red-curry-roasted-salmon-and-sweet-potatoes
America's Test Kitchen



SWEET POTATOES:
1 1/2 pounds sweet potatoes, peeled, cut into 3/4-inch-thick rounds, about 3 large sweet potatoes
2 tablespoons vegetable oil, divided
3/4 teaspoon table salt
1/4 teaspoon pepper, divided
SALMON:
24 ounces salmon fillets (6- to 8-ounce each) 1 to 1 1/2 inches thick
Salt and pepper
1 tablespoon coconut milk
1 tablespoon red curry paste
RED CURRY SAUCE:
2 tablespoons red curry paste, divided
1 tablespoon olive oil, or other neutral oil
13 ounces coconut milk (the rest of the can), use Thai Kitchen, preferably
1 tablespoon sugar
1 tablespoon fish sauce
1 1/2 tablespoons lime juice, plus lime wedges for serving
1/2 cup cilantro leaves, basil leaves, and/or thinly sliced scallions

Per Serving (excluding unknown items): 676 Calories; 39g Fat (51.8% calories from fat); 39g Protein; 43g Carbohydrate; 7g Dietary Fiber; 126mg Cholesterol; 980mg Sodium; 14g Total Sugars; 0mcg Vitamin D; 89mg Calcium; 4mg Iron; 1577mg Potassium; 659mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 4

1. SWEET POTATOES: Adjust oven rack to lower-middle position and heat oven to 450°F. Toss potatoes, oil, salt, and pepper together on rimmed sheetpan. Roast for 20 minutes.
2. SALMON: Sprinkle salmon with about ¾ teaspoon salt and ½ teaspoon pepper. Whisk 1 tablespoon coconut milk and 1 tablespoon curry paste together in large bowl. Add salmon and turn to coat; set aside.
2. SAUCE: Meanwhile, cook 1 tablespoon oil and 2 tablespoons curry paste in large saucepan over medium-high heat, stirring, until fragrant, about 2 minutes. Whisk in fish sauce, and remaining coconut milk. Taste the sauce and add sugar if desired. Simmer sauce until thickened and reduced to about 1 cup, about 10 minutes. Remove from heat and stir in lime juice. Cover to keep warm.
3. SALMON: Remove sheetpan from oven. Push potatoes to one side of pan. Place salmon fillets on empty side of sheet. Roast until potatoes are tender and centers of fillets register 125°F, 8 to 10 minutes. Serve salmon and potatoes with sauce and lime wedges, sprinkled with herbs.