

# Thai Coconut-Curried Salmon

## Ingredients:

2 teaspoons vegetable oil  
1 cup thinly sliced onion  
2 teaspoons curry powder  
1 cup coconut milk  
2 tablespoons sugar  
1 tablespoon lime juice  
1 tablespoon bottled minced ginger  
1 tablespoon fish sauce  
2 teaspoons bottled minced garlic  
1/2 teaspoon chile paste with garlic  
1 (8-ounce) bottle clam juice  
1 (1-pound) salmon fillet, skinned and cut into 3/4-inch cubes  
6 cups trimmed watercress (about 2 bunches)

## Directions:

Heat vegetable oil in a large nonstick skillet over medium-high heat. Add the onion and curry powder; sauté 4 minutes. Add coconut milk and the next 7 ingredients (coconut milk through clam juice). Bring to a boil; reduce heat, and simmer 3 minutes. Add fish; cover and cook 4 minutes. Arrange watercress evenly over fish; cover and cook 4 minutes or until fish flakes easily with a fork.

**Yield: 2 Servings**