

# **Thai Coconut Curry Salmon**

## **Ingredients**

- 2 teaspoons olive oil
- 1 cup thinly sliced onion
- 2 teaspoons curry powder
- 1 cup light coconut milk
- 2 tablespoons sugar
- 1 tablespoon lime juice
- 1 tablespoon minced ginger
- 1 tablespoon fish sauce
- 2 teaspoons 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 Red Chard (about 2 bunches)

## **Preparation**

- Heat olive 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