

Salmon with Spicy Coconut Sauce

Serves 4

Ingredients:

1 Tbsp. olive oil
4 (6 ounce) salmon fillets
¼ tsp salt
¼ tsp pepper
1 red onion, thinly sliced
¼ tsp cayenne pepper
1 (13.6 oz.) can unsweetened light coconut milk
1 Tbsp. lemon juice
1 head (1 pound) bok choy chopped or 5 to 6 baby bok choy
Fresh basil

Directions:

1. In a skillet, heat oil over medium high heat. Season salmon fillets with salt and pepper and cook until golden, 2 min per side. Transfer to a plate.
2. In the same skillet, cook red onion with a pinch of salt and cayenne pepper, stirring until golden, about 6 minutes. Add unsweetened light coconut milk and lemon juice. Simmer, stirring, 10 minutes.
3. Add bok choy and simmer 1 minute. Return salmon to pan and simmer for 2 minutes. Season to taste and garnish with fresh basil.