

# Coconut-Miso Salmon Curry

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Julia Gartland for The New York Times. Food Stylist: Liza Jernow.

**Total Time** 25 minutes

**Rating** ★★★★★ (16,230)

This light, delicate weeknight curry comes together in less than 30 minutes and is defined by its deep miso flavor. Miso is typically whisked into soups toward the end of the recipe, but sweating it directly in the pot with ginger, garlic and a little oil early on helps the paste caramelize, intensifying its earthy sweetness. Adding coconut milk creates a rich broth that works with a wide range of seafood. Salmon is used here, but flaky white fish, shrimp or scallops would all benefit from this quick poaching method. A squeeze of lime and a flurry of fresh herbs keep this curry bright and citrusy. For a hit of heat, garnish with sliced fresh jalapeño or serrano chile peppers.

## INGREDIENTS

**Yield:** 4 servings

- 2 tablespoons safflower or canola oil
- 1 medium red onion, halved and sliced ½-inch thick (about 2 cups)
- 1 (1-inch) piece fresh ginger, minced (about 2 tablespoons)
- 3 garlic cloves, thinly sliced
- Kosher salt and black pepper
- ¼ cup white miso
- ½ cup unsweetened, full-fat canned coconut milk
- 1 (1½-pound) salmon fillet, cut into 2-inch pieces
- 5 ounces baby spinach (about 5 packed cups)

## PREPARATION

### Step 1

In a large pot, heat 2 tablespoons oil over medium. Add onion, ginger and garlic, and season with salt and pepper. Cook, stirring occasionally, until softened, about 3 minutes. Add miso and cook, stirring frequently, until miso is lightly caramelized, about 2 minutes.

### Step 2

Add coconut milk and 3 cups water, and bring to a boil over high heat. Cook until liquid is slightly reduced, about 5 minutes.

### Step 3

Stir in salmon, reduce the heat to medium-low and simmer gently until just cooked through, about 5 minutes. Turn off heat and stir in spinach and lime juice.

### Step 4

1 tablespoon fresh lime juice, plus  
lime wedges for serving

Steamed rice, such as jasmine or  
basmati, for serving

¼ cup chopped fresh basil

¼ cup chopped fresh cilantro

Divide rice among bowls. Top with salmon curry, basil and  
cilantro. Serve with lime wedges for squeezing on top.