



Warm Salmon with Indian Basmati Rice

- 1 x family size packet SunRice Indian Aromatic Basmati Rice in 2½ minutes
 - 120ml low salt chicken stock or water
 - 2 tsp curry powder
 - 2 red capsicums, diced
 - 200g frozen sweet corn and peas
 - 2 handfuls baby spinach leaves
 - 2 x 150g tinned red salmon
 - 4 hard boiled eggs, roughly chopped
 - 4 tbsp chopped coriander
 - 4 spring onions, sliced
- Microwave** rice for 2½ minutes as per packet instructions
- Combine** stock, curry powder, capsicum, corn, peas and baby spinach
- Cook** for 2 minutes then add the rice, salmon, eggs, coriander and spring onion
- Fold** through and serve
- Options** Vegetarians can use brown lentils or chickpeas in place of the salmon and vegetable stock in place of the chicken stock

Serves 4
Prepared and cooked
in 10 minutes



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Indian Aromatic Basmati Rice

The finest Basmati Rice from the fields of India. Deliciously fluffy, aromatic White Basmati Rice is ready to serve with your favourite Indian or Asian dish in just 2½ minutes

