

## **Thai Red Curry Salmon**

*Serves 4*

Adapted from *My Kitchen in the Rockies*

- 4 6-oz salmon filets
- 1 Tb Thai red curry paste
- 2 tsp brown sugar
- 1 tsp soy sauce
- 1 tsp sesame oil
- 1 tsp extra-virgin olive oil

Preheat oven to 450 degrees. Combine red curry paste, brown sugar, soy sauce, sesame oil, and olive oil in a small bowl. Brush each salmon filet with the curry paste mixture. Place in an oven for 12 – 15 minutes. Remove from the oven and allow to rest 3 – 5 minutes before serving.