

## Thai Seared Alaska Cod Salad



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 4

### Ingredients:

4 each Alaska cod, skinless 3oz fillets  
2 Tbsp Curry, Madras Powder  
1 tsp Coriander, ground  
½ tsp Salt, kosher  
2 Tbsp Oil, vegetable  
2 qts Mesclun greens  
½ cup Almonds, dry roasted  
½ cup Carrots, matchstick  
½ cup Snow Peas, snipped  
½ cup Cilantro, fresh leaves  
¼ cups Thai sweet chili sauce  
¼ cup Lime, juiced (2 medium)  
3 cups Jasmine Rice, brown, cooked

### Description:

1. Mix curry, coriander, and salt.
2. Season fillets evenly with mixture.
3. Sauté fillets over medium heat with vegetable oil for 2-3 minutes each side.
4. Place remaining salad ingredients into a mixing bowl and coat greens with sweet chili sauce and fresh lime juice.
5. Serve seared cod atop salad.
6. Serve jasmine rice on side or incorporate into salad mixture.