



THAI 3 WHEELS™

REAL THAI. REAL EASY.

Golden Chilli Salmon



INGREDIENTS

- 16 oz fresh salmon steak
- 6–8 oz Thai 3 Wheels Pad Thai Sauce
- 8 oz sweet mini peppers (thinly sliced)
- 1 oz fresh cilantro leaves
- 1 ½ tbsp fresh red chili, crushed
- 2 tbsp fresh garlic, crushed
- 5 cm piece fresh ginger (peeled, grated, and thinly sliced)
- 1 cup vegetable oil (for frying)



INSTRUCTIONS

1. **Prep the salmon** – Pat salmon dry with a paper towel. Heat oil in a frying pan. Once hot, fry salmon for 5–7 minutes on each side until golden, crispy, and cooked through. Set aside.
2. **Build the flavor base** – Drain most of the oil, leaving about 1 tablespoon. Over medium heat, stir-fry garlic and chili for about 30 seconds until fragrant and lightly golden.

3. **Make the sauce** – Add Pad Thai sauce and stir to combine with garlic and chili. Bring to a quick boil, then reduce heat. Toss in the sweet mini peppers and ginger. Stir well and cook for another 2 minutes. Turn off the heat.

4. **Plate it up** – Spread $\frac{2}{3}$ of the sauce on your serving plate, place the crispy salmon on top, and drizzle the rest of the sauce over the fish. Garnish with cilantro leaves and serve right away.

✨ **Pro tip:** This dish is a flavor bomb with jasmine rice or rice noodles on the side!

[Shop Pad Thai Sauce](#)