

Buttered Turmeric Salmon Rice

by Nagalakshmi Viswanathan

Born out of necessity on a Sunday afternoon when I had a very hungry toddler with little time in hand, this has become a regular at least 2-3 times a month. Leftover rice would work perfectly in this recipe.

INGREDIENTS:

2 teaspoon butter
1/4 cup raw salmon cut into bite-sized pieces
1/8 teaspoon organic turmeric powder
1/2 cup cooked rice
2 teaspoon lemon juice (optional)
Salt and freshly cracked black pepper to taste

INSTRUCTIONS:

Heat the butter in a pan and add the salmon
Sauté until the salmon is cooked, yet soft
Add salt, pepper, and turmeric powder and sauté some more
Top up with the cooked rice and sauté until they all come together
Add lemon juice, if using, toss everything again, and serve warm