Coconut-Miso Salmon Curry

[KAY CHUN](https://cooking.nytimes.com/search?q=Kay+Chun)

* YIELD4 servings

Julia Gartland for The New York Times. Food Stylist: Liza Jernow.

INGREDIENTS

3 tablespoons safflower or canola oil

1 medium red onion, halved and sliced 1/2-inch thick (about 2 cups)

1 (2-inch) piece fresh ginger, minced (about 4 tablespoons)

6 garlic cloves, thinly sliced

zest of one lime

 Kosher salt and black pepper

¼ cup white miso

1 can unsweetened, full-fat canned coconut milk

1 (1 1/2-pound) salmon fillet, cut into 2-inch pieces

5 ounces baby spinach (about 5 packed cups) or bok choy

1 tablespoon fresh lime juice, plus lime wedges for serving

 Steamed rice, such as jasmine or basmati, for serving

¼ cup chopped fresh basil

¼ cup chopped fresh cilantro

PREPARATION

 In a large pot, heat 2 tablespoons oil over medium. Add onion, ginger and garlic and season with salt and pepper. Cook, stirring occasionally, until softened, about 3 minutes. Add miso and cook, stirring frequently, until miso is lightly caramelized, about 2 minutes.

 Add coconut milk, lime zest and 1 cup water and bring to a boil over high heat. Cook until liquid is slightly reduced, about 5 minutes. Stir in salmon, reduce the heat to medium-low and simmer gently until just cooked through, about 5 minutes. Turn off heat and stir in spinach and lime juice. If using boy choy, simmer with salmon for 1 minute.

 Divide rice among bowls. Top with salmon curry, basil and cilantro. Serve with lime wedges for squeezing on top.