



## Vietnamese Turmeric Fish

with Dill and Rice Noodles

 20min  2 Portions

You don't need to scour the streets of Hanoi to taste the Vietnamese classic, cha ca la vong. Pairing fragrant turmeric and herbaceous dill, this deeply aromatic fish dish goes beyond the more familiar South East Asian flavour combinations. Served on a bed of no-cook rice vermicelli, this noodle dish makes a light spring dinner.

## What we send

- fish sauce <sup>4</sup>
- vermicelli noodles
- garlic, ginger, red chilli, dill
- turmeric
- choy sum
- red onion
- cod fillets <sup>4</sup>

## What you'll require

- boiling water
- sea salt and pepper
- sugar
- vegetable oil
- water
- white wine vinegar <sup>17</sup>

## Utensils

- medium saucepan

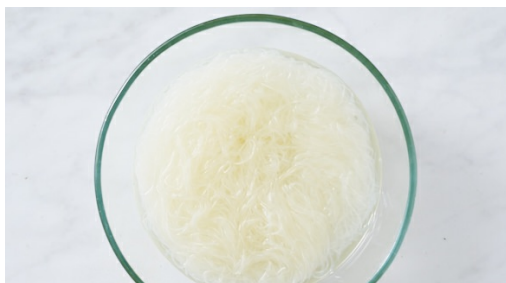
Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Fish (4), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 505kcal, Fat 14.4g, Carbs 54.8g, Proteins 36.9g



### 1. Prepare noodles

Put the **noodles** in a large heatproof bowl and pour over boiling water to cover completely. Set aside to soak for 2-3 mins or according to the packet instructions until softened, then drain well.



### 2. Marinate fish

Meanwhile, combine **1 tbs oil** and **1 ½ tsp turmeric** (reserve remainder for another use) in a bowl and season with **salt and pepper**. Cut the **fish** into 3cm chunks, then add to the bowl and mix until well coated. Set aside.



### 3. Prepare ingredients

Finely chop the **onion** and **garlic**. Peel and finely grate **half the ginger** (reserve remainder for another use). Thinly slice the **chilli**, removing the seeds if less heat is desired. Cut the **dill**, including the stems, into 2cm lengths. Trim ends of the **choy sum**, then cut stems and leaves into 5cm lengths.



### 4. Start cooking

Heat the **remaining 2 tsp oil** in a medium saucepan over medium-high heat. Cook the **onion, garlic, ginger** and **half the chilli**, stirring, for 3-4 mins until lightly golden. Add the **sugar** and cook for a further 1 min or until the sugar has dissolved.



### 5. Cook fish

Add the **fish sauce** and **250ml (1 cup) water** and bring to the boil. Add the **choy sum** and **fish**, cover with a lid and reduce heat to medium. Simmer for 3-4 mins until the fish is just cooked.



### 6. Get ready to serve

Stir in the **dill** and **white wine vinegar**. Divide the **noodles** among bowls and top with the **fish mixture**. Scatter over the **remaining chilli** to serve.