

MARLEY SPOON



Thai Green Fish Curry

with Kaffir Lime

 20min  4 Portions

Curry pastes are a great shortcut to speedy dinners. We've used green curry paste as a base, then added fragrant kaffir lime leaf for a flavour twist. Once the curry develops flavour, simply add white fish, peas and beans, which cook in less than five minutes, and you're ready to serve.

What we send

- lime, kaffir lime leaves
- green curry paste ⁶
- jasmine rice
- coconut milk
- white fish fillet ⁴
- fish sauce ⁴
- green beans
- peas

What you'll require

- sugar
- vegetable oil
- water

Utensils

- large saucepan
- medium saucepan
- sieve

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

Allergens

Fish (4), Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 670kcal, Fat 21.6g, Carbs 82.1g, Proteins 31.8g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prepare ingredients

Trim the **beans** and cut on an angle into 3cm pieces. Juice the **lime**. Discard the centre vein of **1 kaffir lime leaf** and very thinly slice. Scrunch up the **remaining kaffir lime leaves**. Cut the **fish** into 3cm cubes.



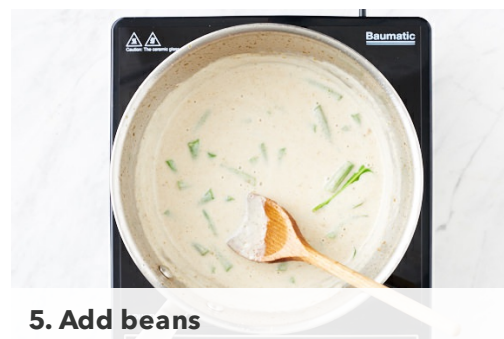
3. Cook curry paste

Heat **1 tbs vegetable oil** in a large saucepan over medium-high heat. Cook the **curry paste** for 1 min or until fragrant.



4. Add coconut milk

Add the **coconut milk** and **scrunched lime leaves** and stir to dissolve the curry paste. Bring to the boil, then reduce the heat to a simmer and cook, covered, for 5 mins to allow the flavours to develop.



5. Add beans


Add the **beans** and cook, covered, for 2 mins. Meanwhile, rinse the **peas**.



6. Cook fish

Add the **fish** and **peas** and cook, covered, for 2-3 mins until the fish is just cooked. Add the **fish sauce**, **2 tbs lime juice** and **2 tsp sugar** and gently stir until the sugar dissolves. Divide the **rice** and **curry** among bowls and scatter over the **shredded lime leaf** to serve.

Customer Service: **02 6145 2910** Email: contact@marleyspoon.com.au

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 **Packed in Australia from at least 10% Australian ingredients**