



## Indonesian Fish Curry

with Kaffir Lime

 20min  2 Portions

For dinner in a flash, curry pastes are a great shortcut. We've used green curry paste as a base, then added fragrant kaffir lime leaf for our own flavour twist. Once the curry develops flavour, simply add delicate white fish, peas and beans, which cook in less than five minutes.

## What we send

- jasmine rice
- beans, kaffir lime leaves
- coconut milk
- lime
- Indonesian vegetable curry paste <sup>1,6,15</sup>
- white fish fillets <sup>4</sup>
- fish sauce <sup>4</sup>
- green peas

## What you'll require

- sugar
- vegetable oil
- water

## Utensils

- medium saucepan with lid
- sieve

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

## Cooking tip

Occasionally fish has a slight odour from being in the packaging.

## Allergens

Gluten (1), Fish (4), Soy (6), Tree Nuts (15). May contain traces of other allergens.

## Nutrition per serving

Energy 635kcal, Fat 20.5g, Carbs 74.5g, Proteins 32.2g



**1. Cook rice**

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (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 is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



**2. Prepare ingredients**

Trim the **beans** and cut into 3cm pieces. Juice **half the lime** (the remaining lime won't be used in this dish). Discard the centre vein of **1 lime leaf** and very thinly slice. Scrunch up the remaining **lime leaf**. Cut the **fish** into 3cm cubes.



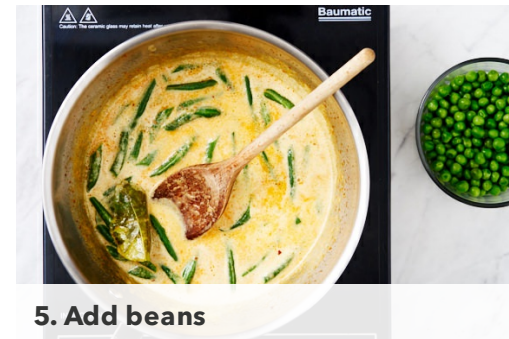
**3. Cook curry paste**

Heat **2 tsp vegetable oil** in a medium saucepan over medium-high heat and cook **half the curry paste** for 1 min or until fragrant (the remaining curry paste won't be used in this dish).



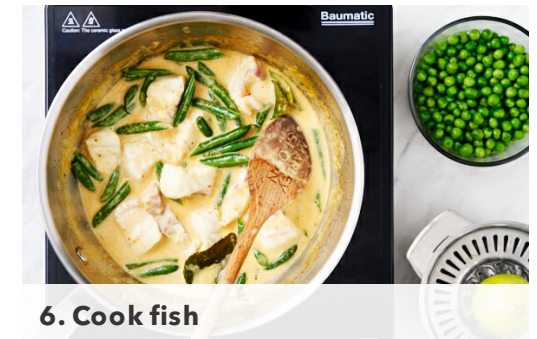
**4. Add coconut milk**

Add **250ml (1 cup) of the coconut milk** (the remaining coconut milk won't be used in this dish) and the **scrunched up lime leaf**, stirring to dissolve the curry paste. Bring to the boil, then reduce the heat and simmer, covered, for 5 mins to allow the flavours to develop.



**5. Add beans**

Add the **beans** and cook, covered, for 2 mins. Rinse the **peas**, then shake dry.



**6. Cook fish**

Add the **fish** and **peas** and cook, covered, for 2-3 mins until the fish is just cooked. Gently stir through the **fish sauce**, **1 tbs lime juice** and **1 tsp sugar**, stirring to dissolve the sugar. Divide the **rice** and **curry** among bowls and scatter over the **shredded lime leaf** to serve.