



Indonesian Fish Curry

with Kaffir Lime

 20min  4 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

- fish sauce ⁴
- jasmine rice
- beans, kaffir lime leaves
- limes
- green peas
- coconut milk
- Indonesian vegetable curry paste ^{1,6,15}
- white fish fillets ⁴

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 620kcal, Fat 18.7g, Carbs 74.2g, Proteins 32.0g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and the 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 the **lime**. Discard the centre vein of **1 lime leaf** and very thinly slice. Scrunch up the remaining **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 and cook the **curry paste** for 1 min or until fragrant.



4. Add coconut milk

Add the **coconut milk, 60ml (1/4 cup) water** and the **scrunched up lime leaves**, 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, 2 tbs lime juice** and **2 tsp sugar**, stirring to dissolve the sugar. Divide the **rice** and **curry** among bowls and scatter over the **shredded lime leaf** to serve.