

# Coconut Fish Curry

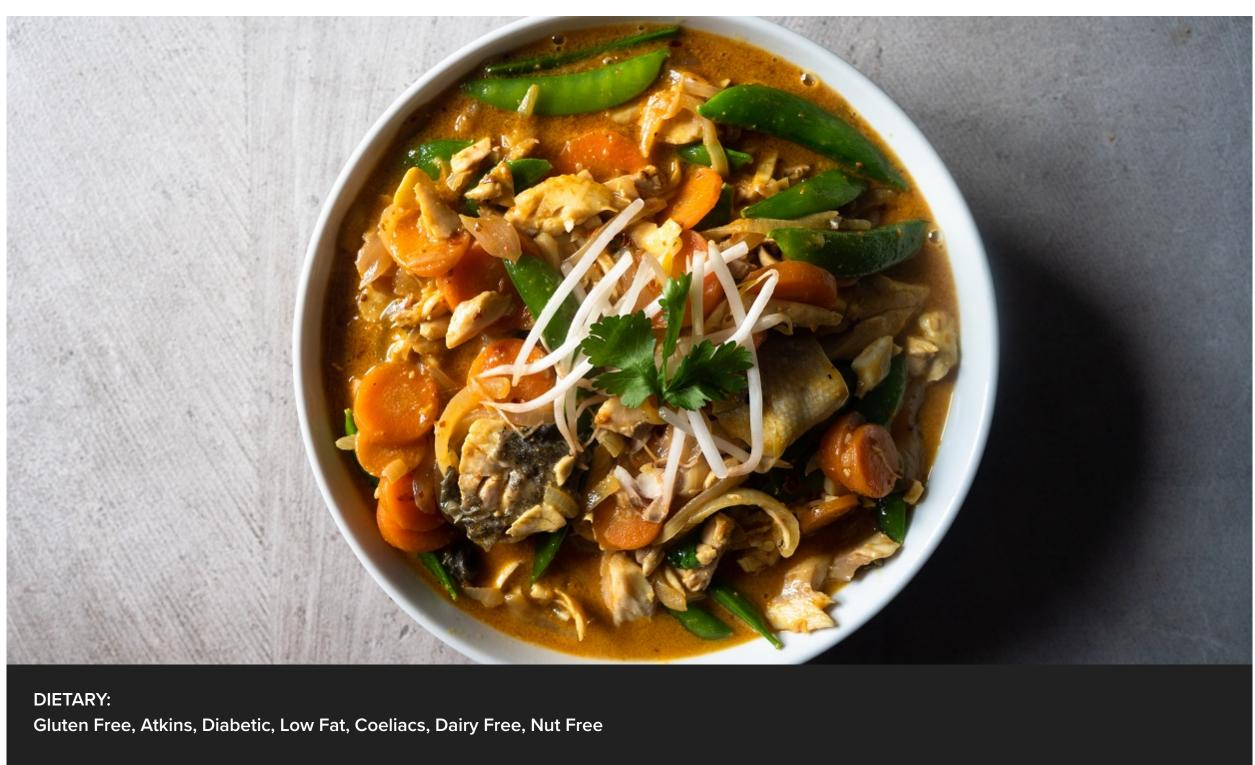
### Other recipes

**Sweet And Spicy Seven Seas** 

Chicken

**INDONESIAN** 

**TAKE A LOOK** 



## PRINT THIS RECIPE

# Spicy Fried Meatballs With Mexican Potatoes MEXICAN, WORLDWIDE

TAKE A LOOK



Lebanese Rice With Beef, Sumac
And Egg

MIDDLE EASTERN, MIDDLE EAST

TAKE A LOOK

#### MAKING THIS RECIPE

#### **Ingredients**

2 medium onions, finely sliced

5 cloves of garlic, finely sliced

2 shallots, finely sliced

2 carrots sliced into rounds

160g sugar snap peas

360g sea bass fillets chopped into large chunks

400ml coconut milk

7tsp Fish Curry Spice Blend

Cooking oil

Salt

Pepper Fresh coriander to garnish

Beansprouts to garnish

#### Method

#### Step 1:

In a wok, lightly fry onions, shallot and garlic with a dash of oil until golden brown.

#### Step 2:

Add the carrots and stir fry for a further 3 minutes.

#### Step 3:

Add the coconut milk and the spice mix, stirring until evenly mixed.

#### Step 4:

Add the fish and cook for 5 minutes on a medium heat.

#### Step 5:

Add the sugar snap peas and cook until tender.

#### Step 6:

Garnish with fresh coriander leaves and beansprouts.

Serve with rice and prawn crackers.

#### Buy the ingredients for this recipe

