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BETTER FOR YOU



Fragrant Fish Curry

FIVE
TASTES
BY CHEF

Recipe courtesy of Five Tastes www.fivetastes.com.au

Fragrant Fish Curry

The addition of lemongrass, kaffir lime leaf and fresh coriander captures the essence of Asian cuisine.



PREPARE
10 mins



COOK
8 mins



SERVES
4

INGREDIENTS

1/2 x 210g	Jar Five Tastes Thai Green Curry Paste
270ml	Coconut milk
2	Kaffir lime leaves, torn
1	Lemongrass stem, bruised
1/2 cup	Fish stock
600g	Firm white fish, diced (E.g. Ling, Blue Eye Trevalla, Bass)
2 tsp	Fish sauce
1 tsp	Sugar
1/2 cup	Coriander leaves
1 tsp	Lime juice
2 cups	Cooked basmati rice, for serving
	Lime wedges, for serving
	Red capsicum strips, for garnish



INSTRUCTIONS

STEP 1

Add **Five Tastes Curry Paste** to a wok and cook for 1 minute or until fragrant. Stir in coconut milk, kaffir lime leaves, lemongrass and fish stock. Add fish, cover and simmer for 5 minutes.

STEP 2

Remove lid and stir in fish sauce and sugar, cook for 1 minute or until fish is cooked. Stir in coriander and lime juice and remove lemongrass.

STEP 2

Serve with rice, lemon wedges and garnish with capsicum.

TIP Cooking with firm white fish is preferred as soft fish is susceptible to breaking.



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