Fish Dishes

- Coconut Curry

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This is a 4-portion dish.

Required Ingredients

- 1 1/2 Cups of Rice
- 600g Fish
- 60g Crispy Shallots
- 4Tbsp Curry Paste
- 2Tbsp Oil
- 2Tbsp Margarine
- 2Tbsp Indian Spice Mix
- 1Tbsp Soy Sauce
- 2 Zucchini
- 2 Carrot
- 800ml Coconut milk

Directions

- Cook rice as per its directions
- Season Basa with 2Tbsp of Indian Spice
  - Pan fry with 2Tbsp butter on low-medium, 5 minutes per side
- Cut Carrot and Zucchini into 1/2-inch half moons
- Pan fry vegetables with 2Tbsp oil on medium until desired softness is acheived
  - Add all Curry Paste, remaining Indian Spice, then mix
  - Add all Coconut Milk, all Soy Sauce, and 1/2 cup water
  - Bring to a simmer over high, then reduce to medium for 8 minutes, stirring frequently
- Plate everything, and sprinkle Shallots overtop!