



Thai Green Fish Curry

Our award-winning Wild Fish Broth makes the perfect stock for this fresh and fragrant curry

Serves: 4

Prepare: 5 Minutes

Cook: 10 Minutes

Difficulty: easy

Ingredients

- 2 tbsp green thai curry paste
- 2 packets organic wild fish broth
- 400ml coconut milk
- 1 tbsp fish sauce
- 2 limes
- 1 sliced red chilli
- 250g cod fillets or loins
- 1 cup frozen soy beans
- 1 cup frozen petit pois
- 2 cups frozen king prawns
- 2 cups spinach
- white rice

Method

1. Fry the curry paste for a minute then add the fish broth and coconut milk
2. Bring to the boil then add fish sauce, the juice of 2 limes and red chilli
3. Cut the cod into bitesize chunks. Add the cod to the curry along with the frozen soybeans, petit pois, and king prawns
4. When the cod is cooked through and the prawns are pink, turn off the heat and stir in the spinach
5. Serve over white rice