



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Kaffir Lime Leaves


Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add fragrant flavour.



## A4 Fish Tom Kha

Mild Thai coconut broth with fish, kaffir lime leaves, crunchy sugar snap peas and tomatoes, served with rice.

 20 minutes

 4 servings

 Fish

18 February 2022

## Spice it up!

*You can add lemongrass, fresh coriander or chilli to this dish if you have some!*

## FROM YOUR BOX

BASMATI RICE	300g
TOMATOES	2
GINGER	1 piece
KAFFIR LIME LEAVES	2
COCONUT MILK	400ml
SUGAR SNAP PEAS	1 bag
LIME	1
WHITE FISH FILLETS	2 packets

## FROM YOUR PANTRY

oil for cooking (see notes), soy sauce, sugar (of choice), 1 stock cube (of choice)

## KEY UTENSILS

saucepan with lid, frypan with lid

## NOTES

Use the rice tub to quickly measure up 1.5 x amount of water.

Use sesame or coconut oil if you have some otherwise a neutral oil will work well too!

You can use fish sauce instead of soy sauce if you have some.



### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water (see notes). Cover with a lid, cook on lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. SAUTÉ THE VEGETABLES

Heat a frypan over medium heat with oil. Wedge tomatoes. Peel and grate ginger. Crush lime leaves. Add all to pan as you go.



### 3. SIMMER THE BROTH

Pour in coconut milk, **1/2 tin water (200ml)** and crumble in **1 stock cube**, increase heat to medium-high. Cover and simmer for 8 minutes.



### 4. MAKE THE TOPPING

Meanwhile, trim and halve sugar snap peas. Zest the lime. Set aside.



### 5. POACH THE FISH

Cut fish into bite size pieces. Add to broth and simmer uncovered for a further 5 minutes.

Season broth with **1/2 lime juice** (wedge remaining), **1/2 tbsp sugar** and **1 tbsp soy sauce**.



### 6. FINISH AND SERVE

Divide rice among bowls. Top with broth, sugar snap peas and lime zest. Serve with lime wedges.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

