



Product Spotlight: Kaffir Lime Leaves


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



E4 Cumin Fish Ball Laksa with Rice Noodles

Homemade cumin fish balls poached in luscious laksa broth made from aromatic kaffir lime leaves and creamy coconut milk, served over rice noodles.

 25 minutes

 4 servings

 Fish

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Speed it up!

If you want to speed things up, skip making the fish balls. Coat fish in oil and seasoning, then pan-fry for 2-3 minutes each side and serve with the laksa. Or dice fish fillets and add straight to laksa to poach.

Per serve: **PROTEIN** 31g **TOTAL FAT** 18g **CARBOHYDRATES** 84g

FROM YOUR BOX

GINGER	1 piece
KAFFIR LIME LEAF	1 double
TOMATOES	2
TINNED COCONUT MILK	400ml
WHITE FISH FILLETS	2 packets
GREEN BEANS	1 bag (250g)
NOODLES	1 packet
BEAN SHOOTS	1 bag

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric, ground cumin, vinegar of choice

KEY UTENSILS

2 saucepans, food processor (see notes)

NOTES

If you don't want to use a food processor you can use a knife to finely chop the fish until it is able to be rolled up into balls.

White vinegar, white wine vinegar, rice vinegar, rice wine vinegar or apple cider vinegar would all work well in this dish. Season the laksa with soy sauce or fish sauce if you have some on hand. You could also substitute the vinegar for lime juice.



1. SAUTÉ THE AROMATICS

Heat a large saucepan over medium-high heat with **oil**. Peel and grate ginger. Thinly slice kaffir lime leaves and dice tomatoes. Add to pan as you go along with **1 tbsp cumin** and **1 tbsp turmeric**. Cook, stirring, for 2 minutes until fragrant.



2. SIMMER THE LAKSA

Pour coconut milk and **2 tins water** into pan. Simmer, covered, for 10 minutes.

Bring a saucepan of water to the boil.



3. MAKE THE FISH BALLS

Roughly chop fish fillets and add to food processor along with **1 tsp cumin, salt and pepper**. Pulse food processor until fish is just combined. Use tablespoons to shape into balls.



4. POACH THE FISH BALLS

Trim and halve green beans. Add to laksa along with fish balls. Simmer, covered, for 3-5 minutes until fish balls are cooked through. Season (see notes) with **1 tbsp vinegar, salt and pepper**.



5. COOK THE NOODLES

Add noodles to boiling water. Cook for 2-4 minutes until noodles are tender. Drain and rinse.



6. FINISH AND SERVE

Divide noodles among bowls. Ladle over laksa and fish balls. Top with bean shoots.

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**

