



### Product Spotlight: Lemongrass

To prepare your lemongrass, cut it in half lengthways and remove the core, then bash it with the end of your knife to release the perfumes before chopping.



## Lemongrass & Coconut Broth

### with Poached Fish

White fish fillets poached in lemongrass and coconut broth with vegetables and zesty lime, served with noodles.



25 minutes



2 servings



Fish

21 April 2023

## Spice it up!

*Add thinly sliced chilli, dried chilli flakes, or your favourite hot sauce to the finished dish if you want to spice it up!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	16g	61g

## FROM YOUR BOX

NOODLES	1 packet
LEMONGRASS	1
LIME	1
TOMATO	1
ZUCCHINI	1
SLICED MUSHROOMS	1 punnet (200g)
TINNED COCONUT MILK	165ml
WHITE FISH FILLETS	1 packet

## FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari),  
curry powder

## KEY UTENSILS

large frypan, saucepan

## NOTES

See product spotlight on front page for tips on how to prepare your lemongrass.

If you want to add extra aromatics to this dish try grated ginger, minced garlic and thinly sliced kaffir lime leaves.

Rinse fish fillets with cold water before adding to frypan.



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions. Drain and rinse well with cold water.



### 2. SAUTÉ THE AROMATICS

Meanwhile, heat a large frypan over medium-high heat with **oil**. Trim and finely slice lemongrass (see notes) and zest lime. Add to pan along with **2 tsp curry powder** and cook, stirring, for 1-2 minutes until fragrant.



### 3. SIMMER THE BROTH

Dice tomato and zucchini. Add to pan as you go, along with mushrooms, coconut milk, **1 tin water** and **1 1/2 tbsp soy sauce**. Cook, covered, for 5 minutes.



### 4. ADD THE FISH

Cut fish into cubes (see notes) and add to frypan. Cook for 8-10 minutes until fish is cooked through. Stir through juice from 1/2 lime (wedge remaining) and season with **pepper**.



### 5. FINISH AND SERVE

Divide noodles among bowls. Spoon over broth with fish. Serve with lime wedges.



Scan the QR code to  
submit a Google review!

**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**

