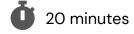




# Golden Fish

# with Coconut Rice and Mint Salsa

Fragrant coconut rice served with curried white fish fillets, cooked until golden and finished alongside a fresh tomato, cucumber and mint salsa and garnished with toasted coconut.





2 servings



Fish

# Make a curry!

You can transform this dish into a curry if you prefer a warmer meal! Dice and cook the tomato and fish with curry powder and coconut milk. Add any extra veggies. Serve with fresh avocado and cucumber on the side.

# FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
ТОМАТО	1
LEBANESE CUCUMBER	1
AVOCADO	1
MINT	1 packet
SHAVED COCONUT	1 packet
WHITE FISH FILLETS	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, curry powder, sweet chilli sauce

## **KEY UTENSILS**

large frypan, saucepan with lid

#### **NOTES**

You can toss the salsa with 1/2 tbsp sesame oil or soy sauce if you want more flavour but less heat.

Curry powder can vary in strength and spiciness, so use yours accordingly.



# 1. COOK THE COCONUT RICE

Place rice in a saucepan, add coconut milk, 1/4 tsp salt and 1 cup water. Bring to a boil, stir, then reduce heat to mediumlow. Simmer, covered, for 10-12 minutes. Take off heat and allow to stand, covered, for 5 minutes.



# 2. PREPARE THE SALSA

Dice tomato, cucumber and avocado. Slice mint leaves. Toss together with 1/2 tbsp sweet chilli sauce (see notes).



## 3. TOAST THE COCONUT

Heat a dry frypan over medium-high heat. Add coconut and toast for 2-3 minutes. Remove from pan and keep pan on heat.



# 4. COOK THE FISH

Coat fish with 1-2 tsp curry powder (see notes), oil, salt and pepper. Cook fish in frypan for 2-3 minutes each side or until cooked through.



# **5. FINISH AND SERVE**

Divide rice among shallow bowls. Serve with fish and salsa. Garnish with toasted coconut.



