

Thai Red Curry

w/ poached white fish, cubed carrots and spinach

Ingredients:

- ◆ 1 lb snapper (or other white fish like halibut or cod)
- ◆ 3/4 cup cubed carrots
- ◆ 2 cups spinach
- ◆ 350 ml (1 package) Thai Away Green Coconut Curry sauce
- ◆ 2 cups raw jasmine rice
- ◆ Thai Sweet Basil (optional)



1. Put your rice pot on to cook jasmine rice
2. Chop fish into course 1 inch chunks
3. Wash, peel and cube carrots into 1/2 inch chunks
4. Simmer carrots in small pot with 1/2 inch water until cooked
5. Meanwhile, wash and coarsely chop spinach leaves
6. Drain water from carrots
7. In a medium pot, bring Thai Away Green Curry Sauce to a simmer
8. Add snapper and cooked carrots to curry and simmer 2-3 minutes (until fish is almost fully cooked)
9. Add spinach and stir gently until wilted
10. Enjoy curry with a bowl of jasmine rice on the side
11. Garnish with Thai Basil. You may also tear or chop basil leaves and add them to your simmering curry sauce for extra fresh flavour