



Red Thai Fish Curry

Serves 4

Ready to eat in 35 minutes

450g packet Fantastic Fresh Hokkien Noodles

1 tbs vegetable oil
1-2 tbs Red Thai curry paste
1 medium onion cut into thin wedges
300g sweet potato, peeled, cut into 3cm cubes
1 cup fish or vegetable stock
400g can coconut milk
4 x 100g-125g firm white fish fillets (ie rockling, trevally, etc), cut into 3 pieces
150g broccolini or regular broccoli, cut into 5cm pieces
1 tbs fish sauce
2 tspn soft brown sugar
1 tbs lime juice

1. Heat oil in a large saucepan, add curry paste and onion, fry over low heat until onion softens.
2. Add sweet potato and stock. Bring to the boil and stir in coconut milk. Reduce heat and simmer uncovered for 15 minutes.
3. Add fish and broccolini. Cook for further 8-10 minutes, or until fish flakes easily. Stir in fish sauce, sugar and lime juice.
4. Meanwhile, prepare noodles as packet directs. Separate with a fork, drain and keep warm.

Fresh Noodle Packet Directions

Place noodles in a bowl and cover with boiling water. After 2-3 minutes, separate with a fork and drain. Noodles are now ready to add to your favourite meal.

Serving suggestion

Spoon the curry over noodles. Garnish with coriander leaves and sliced firm mango.

Noodle alternatives

Fantastic Fresh Chow Mein Noodles, 350g
Fantastic Fresh Hokkien Thin Noodles, 450g