



Chiang Mai Fish Curry

Made with Life's Good Chiang Mai Paste

- 1 cup coconut cream
- 2 stalks lemongrass bruised with back of knife
- 3 kaffir lime leaves
- 3 tbsp Life's Good Chiang Mai Paste
- 300 g firm white fleshed fish
- 2 long red chillis finely sliced
- 1/2 tbsp palm sugar
- 1-2 tbsp fish sauce
- 1/2 cup stock
- 1 cup coconut milk
- 1/2 cup snow peas sliced in half diagonally
- lime wedges to serve

Place coconut cream in heavy based pan with lemongrass stalks and kaffir lime leaves. Bring to the boil. Add Life's Good Chiang Mai Curry Paste and stir until incorporated. Add fish pieces, chilli, palm sugar & fish sauce. Simmer gently for 5 minutes before adding stock & coconut milk. Simmer gently for about 5 more minutes until fish pieces are cooked through. Just before serving add snow peas so they are incorporated but still maintain their fantastic crunch. Serve with jasmine rice and lime wedges.

Enjoy !

