



Laksa Fish With Chilli Jam & Thai Basil

Made with Life's Good Laksa Paste & Sam's Chilli Jam

- 500 – 700 g firm fleshed fish (eg Mahi Mahi or Kingfish)
- 1/2 cup greek yoghurt
- 3 tbsp Life's Good Laksa Paste
- 2 tbsp oil
- 2 medium red onions or 4 – 5 golden eshalots (finely sliced)
- 2 cloves garlic (finely sliced)
- 2 tbsp Life's Good Chilli Jam
- 2 tbsp fish sauce
- 1 bunch thai basil (leaves picked from stem)
- 1 lime (sliced into wedges) to serve

Cut fish into small pieces or medallions. Mix well in a bowl with yoghurt and Life's Good Laksa Paste and refrigerate for 1 hour. Heat oil in a wok or heavy based pan until very hot and add onion and garlic. Once nicely browned add fish in small batches, stir frying continuously until all fish has been added. Add fish sauce and chilli jam and stir for approx. 8 minutes or until fish flesh turns from opaque to white in colour. Gently stir through Thai basil and serve immediately with jasmine rice and garnish with lime wedges.

Enjoy!

