



FISH CURRY WITH SUGAR SNAPS

INGREDIENTS

- 2 tablespoons of neutral oil
- 2 cloves of garlic
- 1 tablespoon fresh ginger
- 1 tablespoon green pepper
- 1 - 1 ½ tablespoon of curry powder
- 400 ml of coconut milk
- 150 grams of sugar snaps
- 3 spring onions
- 250 grams of pangasius

DIRECTIONS

Chop the garlic fine. Grate the ginger and the green pepper.

Heat the oil in a frying pan and fry the garlic, green pepper, ginger and curry powder soft for 1 - 2 minutes.

Pour the coconut milk to it, bring all stirring to the boil and let it simmer soft for 2 - 3 minutes.

Halve the sugar snaps. Slice the spring onions in pieces of 3 cm.

Mix the snow peas and spring onions through the curry and put the pieces of fish between it.

Heat the curry covered for 3 - 4 minutes till the fish and sugar snaps are ready.

Serve with rice and red pepper salad. Sprinkle with some grated black pepper.

MAIN COURSE

4 PERSONS

TIME: 15 MINUTES

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