Less than 30 minutes

Serves 4

Ingredients:

Curry paste:

- ½ red onion, sliced
- 1 stick lemongrass, bashed and sliced (optional)
- 1 tsp (5ml) each ground coriander and cumin
- 2 fresh green chillies, sliced
- ½ punnet (10g) fresh coriander
- 4 cloves garlic, peeled and sliced
- 5cm knob ginger, peeled and sliced
- 1 Tbsp (15ml) chilli paste
- 2 Tbsp (30ml) fish sauce
- 3 Tbsp (45ml) olive oil

Curry:

- 2 Tbsp (30ml) olive oil
- 1½ cups (375ml) coconut milk
- 1 cup (250ml) fish or vegetable stock
- Juice (30ml) of 1 lime
- 2 (about 200g each) sustainable fish fillets (such as hake), cubed
- 500g green veg (such as broccoli, green beans and/or peas)
- 12 prawns, deveined (optional)
- 2 spring onions, for serving
- Fresh coconut pieces, lime wedges and rice, for serving

Method

1. Combine curry paste ingredients in a food processor until smooth.
2. Heat oil in a pot and fry paste for a few seconds.
3. Add coconut milk, stock and lime juice and simmer for 10 minutes.

4. Add fish, vegetables and prawns (if using) and cook for 5 minutes until veg is bright green and fish is cooked through.
5. Top with spring onion, coconut and serve with lime and rice.

Check Out Our [Chicken Curry Recipe](#)