Goan Fish Curry

4 Servings

Prep: 15 mins
Cook: 40 mins

INGREDIENTS

- 3 tbsp coconut oil
- 1 onion, chopped
- 1 piece fresh ginger, cut in slivers
- 2 ripe tomatoes, chopped
- **2 tbsp Belicious Goan Style Masala**
- 400 ml coconut milk
- 1 kg fish, your choice
- 1 bunch choy sum
- 1 bunch green beans
- 1 bunch fresh coriander, chopped
- 1 lime
- Salt, to taste
- Rice to serve

LET'S GET COOKING!

1. Sauté onion and half the ginger slivers in the coconut oil
2. Add tomatoes and Belicious Goan Style Masala, stir. Reduce for 5 minutes.
3. Add the coconut milk, bring to boil.
4. Add the fish and salt to taste, reduce heat to medium-low.
5. Cook for another 10 minutes or until fish is cooked through, adding the rest of the ginger slivers once done.
6. Add choy sum and green beans, cook for 2 minutes.
7. Remove from heat, transfer to serving dish.

Use fresh coriander and lime to decorate and add flavour

DECORATION/ACCOMPANIMENT

Fresh coriander, chopped
Lime
Rice to serve

Scan to order
Belicious ingredients

BELICIOUS FOODS