



# The Hungry Guest

## THAI GREEN FISH CURRY WITH CHOPPED SALAD

SERVINGS: 4

PREPPING TIME: LESS THAN 20 MINUTES

COOKING TIME: 18 MINUTES

### INGREDIENTS

**Thai Green Fish Curry:**

- 1 x Red chilli, thinly sliced
- 1 x Mereworth onion, thinly sliced
- 3 x Cloves Mereworth garlic, crushed
- 1/2 jar x Hungry Guest Thai green curry sauce
- 1 x tin coconut milk
- 500g White fish fillet, bass or cod, cut into a rough dice
- 1/2 Bunch Mereworth coriander, chopped
- 100g Bean sprouts
- 1/2 Lime, juiced
- Vegetable oil for cooking
- Salt
- Thai rice noodles – 50g per person

**Chopped Salad:**

- 50g Kale, finely chopped
- 1 x Red pepper, cut finely
- 1 x Carrot, cut into match sticks
- 2 Spring onions, cut finely
- 50g Toasted cashews

**Dressing:**

- 20g Sunflower oil
- 5g Sesame oil
- 10g White vinegar
- 10g Honey
- 15g Soy sauce
- 1/2 Lime, juiced

### DIRECTIONS

**For the curry**

1. Sweat the onion, garlic, and chilli on a low heat for 10 minutes.
2. Add the Hungry Guest Thai green curry sauce and coconut milk.
3. Bring to the boil and reduce to simmer for two minutes.
4. Add the fish and cook for 5 minutes on a medium heat.
5. Finish by adding the bean sprouts, coriander and lime juice.
6. Season with salt if necessary.

**For the chopped salad:**

1. Add all the chopped vegetables and cashews to a mixing bowl.
2. Separately, mix the dressing ingredients and then pour over the salad.

**For the noodles:**

1. Bring a large pan of water to the boil.
2. Add noodles and simmer for three minutes.
3. Strain and serve.