



Thai Fish Curry

with Snow Peas & Steamed Rice



20-30min



2 Servings

Red curry paste is a staple ingredient in Thai cooking. It's a fiery blend of finely ground red chiles, coriander, lemongrass, garlic, shallots, and other spices. Here, we use the flavorful blend to add punch up creamy coconut milk curry studded with cod and crisp veggies.

What we send

- 5 oz jasmine rice
- $\frac{3}{4}$ oz pkt coconut milk powder ^{7,15}
- garlic (use 1 large clove)
- 2 oz snow peas
- 10 oz pkg cod fillets ⁴
- 1 lime
- 1 oz Thai red curry paste ⁶
- 2½ oz peas
- $\frac{1}{4}$ oz fresh basil
- $\frac{1}{4}$ oz fresh cilantro

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- fine-mesh sieve
- small saucepan
- microplane or grater
- medium Dutch oven or pot

Allergens

Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 530kcal, Fat 12g, Carbs 67g, Protein 34g



1. Cook rice

Rinse **$\frac{3}{4}$ cup rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **$1\frac{1}{4}$ cups water** and **$\frac{1}{2}$ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Add coconut milk

Stir **coconut milk** into the pot and season with **salt** and **pepper**. Bring to a simmer over medium heat.



2. Prep ingredients

In a medium bowl, whisk to combine **coconut milk powder** and **1 cup hot tap water** until mostly dissolved. Peel and finely chop **1 teaspoon garlic**. Trim **snow peas**, then cut crosswise into thirds. Pat **cod** dry; cut into 1-inch pieces. Finely grate **$\frac{1}{4}$ teaspoon lime zest**. Separately squeeze **2 teaspoons lime juice** into a small bowl. Cut any remaining lime into wedges.



5. Add cod & vegetables

Add **cod**, **snow peas**, and **peas** to **curry broth**. Cook, partially covered, until cod is opaque and vegetables are tender, about 5 minutes. Remove from heat. Stir in **lime juice** and season to taste with **salt** and **pepper**.



3. Make curry

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium. Add **chopped garlic**, **Thai red curry paste**, and **a pinch of sugar** to the pot and cook, stirring, until fragrant, about 1 minute.



6. Finish & serve

Stir **lime zest** into **rice**, then fluff with a fork. Pick **basil leaves** from stems; discard stems and tear leaves, if large. Coarsely chop **cilantro leaves and stems** together. Stir basil leaves and cilantro into **curry**. Spoon **curry** over **rice**, and serve with any **lime wedges** on the side for squeezing over. Enjoy!