



## Green Curry with Eggplant and Seabass

*Thai coconut milk green curry with Seabass, and eggplant makes a delicious midweek dinner....*

*Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.*

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## GREEN CURRY WITH EGGPLANT & SEABASS

### Ingredients

1 lb. Sea Bass  
1 lb. Eggplant, sliced  
1 bag (350ml) Thai Away Green Curry sauce  
¼ cup cold water  
Thai Sweet Basil garnish  
(optional – Thai Away sauce is made with fresh Thai Sweet Basil)

### Instructions:

1. Slice eggplant on a diagonal
2. Brush eggplant with oil and salt and pepper and fry in a pan until soft
3. Remove eggplant and lightly sear sea bass in frying pan
4. In a pot add Thai Away Green Curry sauce plus ¼ cup cold water and bring to a simmer
5. Add Eggplant and Sea Bass and simmer 2-3 minutes until eggplant is very soft and sea bass is fully cooked
6. Turn off heat and add basil leaves (optional)
7. Serve in a bowl with Thai Jasmine rice on the side