



Red Curry Fish Stew

Thai coconut milk red curry fish stew, served with a green salad and brown or white Jasmine rice, sure to please your family...

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

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RED CURRY FISH STEW

Ingredients:

- 1 lb. white fish such as snapper or halibut
- 4 cups spinach leaves
- 2 medium carrots cubed
- 1 350ML package of Thai Away Red Coconut Curry sauce

Instructions:

1. Rinse fish and chop it into cubes
2. Blanch cubed carrots and set aside
3. Heat Thai Away Red Coconut Curry sauce to a simmer
4. Add fish and cooked carrot and simmer 2-3 minutes
5. Add spinach leaves, turn down heat and cover 2 minutes
6. Stir carefully until well blended
7. Serve in a bowl, with Thai Jasmine rice on the side. Thai curry is very rich so add a spoonful at a time on top of your rice and enjoy!