

DINNERLY



Malaysian Barramundi Fish Curry with Peas, Jasmine Rice and Fried Shallots



25 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 150g jasmine rice
- 2 garlic cloves
- 2 barramundi fillets ¹
- 10g Malaysian mild curry powder
- 200ml coconut milk
- 150g peas
- 10g fried shallots

WHAT YOU NEED

- 20g butter ²
- 2 tsp soy sauce ³
- 1 tsp white vinegar

TOOLS

- small saucepan with lid
- medium deep frypan with lid

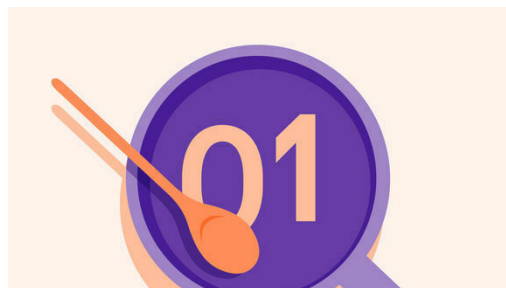
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Fish (1), Milk (2), Soy (3). May contain traces of other allergens.

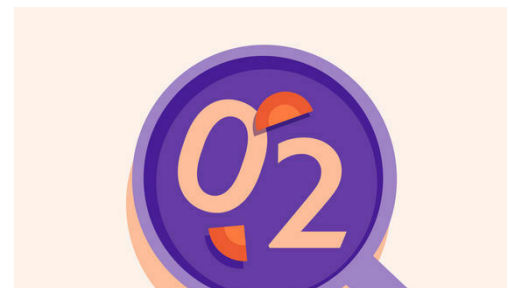
NUTRITION PER SERVING

Energy 755kcal, Fat 31.3g, Carbs 73.5g, Protein 41.4g



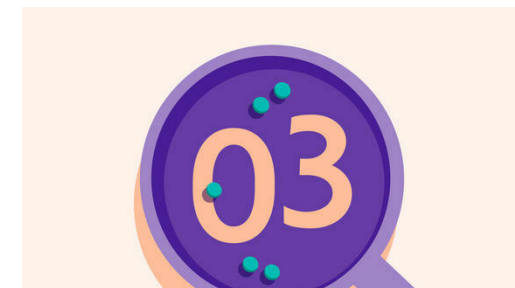
1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins. Fluff the rice with a fork.



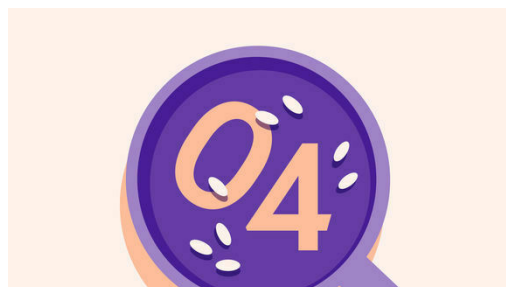
2. Prep ingredients

Meanwhile, crush or finely chop the **garlic**. Put the **fish** on a board and using a sharp knife, carefully slice between the skin and the flesh to remove the skin (see Kitchen notes). Cut the fish into 4cm chunks and season with **salt and pepper**.



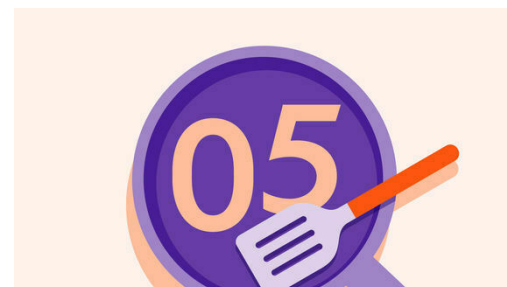
3. Start curry

Heat **20g butter** in a medium deep frypan over high heat. Cook the **garlic** and **curry powder**, stirring, for 30 secs or until fragrant. Add the **coconut milk**, **2 tsp soy sauce**, **1 tsp white vinegar** and **80ml (1/3 cup) water**, season with **salt and pepper** and bring to the boil.



4. Simmer curry

Reduce the heat to medium-low, then cover the curry and cook for 10 mins to develop the flavour. Add the **peas** and bring to the boil. Cook for 1 min, then reduce the heat to medium and add the **fish**. Cover and cook for 5-6 mins until the fish is cooked through (see Kitchen notes). Remove the pan from the heat. Taste, then season with **salt and pepper**.



5. Serve up

Divide the **rice** and **fish curry** among bowls. Scatter over the **fried shallots** and enjoy!



6. Kitchen notes

To remove fish skin, make a slight incision with a sharp knife between the flesh and skin. Grip the skin tightly and slice in a downward motion, pushing the blade into the skin. ~ Not sure if your fish is cooked through? Simply use a fork or the tip of a knife to take a peek inside the thickest part of the flesh; if it comes apart easily, the fish is cooked.