# Thai Fish Curry

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 2:

- 1 haddock fillet
- Large handful of king prawns
- Large handful of sugar snaps
- 2 spring onions
- 1 red pepper
- 200g basmati rice
- 2 tbsp soft cheese
- Skimmed milk
- Fresh coriander and a few lime wedges to serve

For the curry paste:

- 2 garlic cloves
- 1 tsp lemongrass
- 1 tsp cumin
- Half tsp coriander seeds
- 1 tbsp chopped onion
- Juice and zest of half a lime
- Bit of fresh ginger
- Some fresh coriander
- Pinch of salt
- Couple of green chillies (optional - I can't handle them personally!)

## Instructions

1. Bring the rice to the boil, then cover and leave to simmer for 20 minutes.
2. Whizz the curry paste ingredients together in a food processor.
3. Add the paste to a pan on low heat. Pour in the milk and cheese,milk and mix gently until the cheese has melted.
4. Tip in the haddock and prawns and cook for a few minutes. Add the pepper, sugar snaps and spring onions.
5. Serve with the steamed rice, garnishing with some fresh coriander and a couple of lime wedges.