



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Kaffir Lime Leaves


Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add fragrant flavour.



A2 Fish Tom Kha

Mild Thai coconut broth with fish, kaffir lime leaves, crunchy sugar snap peas and tomatoes, served with rice.

 20 minutes

 2 servings

 Fish

18 February 2022

Spice it up!

You can add lemongrass, fresh coriander or chilli to this dish if you have some!

FROM YOUR BOX

BASMATI RICE	150g
TOMATO	1
GINGER	1 piece
KAFFIR LIME LEAF	1
COCONUT MILK	400ml
SUGAR SNAP PEAS	1 bag
LIME	1
WHITE FISH FILLETS	1 packet

FROM YOUR PANTRY

oil for cooking (see notes), soy sauce, sugar (of choice), 1/2 stock cube (of choice)

KEY UTENSILS

saucepan with lid, frypan with lid

NOTES

Use the rice tub to quickly measure up 1.5 x amount of water.

Use sesame or coconut oil if you have some otherwise a neutral oil will work well too!

You can use fish sauce instead of soy sauce if you have some.



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water (see notes). Cover with a lid, cook on lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. SAUTÉ THE VEGETABLES

Heat a frypan over medium heat with oil. Wedge tomato. Peel and grate ginger. Crush lime leaf. Add all to pan as you go.



3. SIMMER THE BROTH

Pour in coconut milk, **1/2 cup water** and crumble in **1/2 stock cube**, increase heat to medium-high. Cover and simmer for 8 minutes.



4. MAKE THE TOPPING

Meanwhile, trim and halve sugar snap peas. Zest the lime. Set aside.



5. POACH THE FISH

Cut fish into bite size pieces. Add to broth and simmer uncovered for a further 5 minutes.

Season broth with **1/2 lime juice** (wedge remaining), **1/2 tbsp sugar** and **1 tbsp soy sauce**.



6. FINISH AND SERVE

Divide rice among bowls. Top with broth, sugar snap peas and lime zest. Serve with lime wedges.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

