

Thai Red Barramundi Curry

Cook some rice. I use Basmati.

Blender Sauce:

In the blender, put the following:

- 1 x **Brown Onion**
- 2-6 x **Red Chillies**
- 4-6 x **Garlic Cloves**
- 1 x Tablespoon Fresh **Ginger**
- 1 x Jar of **Thai Red Curry Paste** 195g
- 1 x Can of **Coconut Cream** 400ml
- 1 x Teaspoon of **Vegetable Stock** Powder
- 1-2 x **Carrots**
- 1 x Juice of a **Lime**

Blend thoroughly.

Additional Ingredients:

You'll also need a pound or two of **Barramundi**. I generally use five pieces, which is often around 900g in total. I'm often cooking for seven. So, adjust accordingly.

Beans or Asparagus

Cooking Method:

Do these two steps simultaneously:

1. Put the sauce in a large saucepan or wok. I use a flat-bottomed wok. Bring to boil, then simmer. Add water if it's too thick.
2. Fry the fish a bit on each side so it's a little brown, like you'd sear a steak. It doesn't need to be cooked through. Transfer the fish to a plate if you can't cook it all at once.

Then, put the browned fish in the sauce and simmer until everything is cooked. You can break all the fish up or leave it chunky. It's good either way.

Finally, add beans or asparagus and let them steam until done.

Serve over the rice.