

COD FISH CURRY WITH VEGETABLES



Ingredients

- Corniche Chef Express Seafood Curry Paste - 1 packet
- Cod fish – 2-3 pieces
- Garlic – 2 cloves (chopped)
- Onion – 1 no. (sliced)
- Brinjal – 1 no.
- Carrots – 1 no.
- Tomatoes – 2 nos.
- Ladies Finger – 2 nos.
- Evaporated Milk – 120mL
- Coconut Milk – 200mL
- Cooking Oil – 50mL
- Water – 100mL

Garnish: Chinese Parsley

Method

1. Heat pan with oil and fry chopped garlic and onions till soft and fragrant.
2. Add Corniche Chef Express Seafood Curry Paste and vegetables to fry for 5 minutes.
3. Add water and coconut milk. Lastly add Cod fish and simmer for 5-10 minutes.
4. Garnish with sliced onions and Chinese parsley before serving.