
Madras Fish Curry

Origin: Indian

Heat: 

Serves: 2

Ingredients:

1 packet	At-Sunrice Indian Madras Fish Curry Spice Mix
$\frac{3}{4}$ cup	Water
1 small	Tomato, cut into wedges
3	Lady's fingers
100g	Fillet of any firm white fish
$\frac{1}{2}$ cup	Coconut milk or yoghurt
	Coriander leaves (cilantro), chopped as garnish

Method:

1. Combine the spice mix and water in a saucepan. Bring it to a boil.
2. Add tomato and lady fingers; cook for 3 minutes.
3. Add fish and coconut milk. Simmer until fish is cooked.
4. Garnish and serve hot with white rice.

Herbs & Spices used in this recipe:

Coriander seeds
Chilli
Curry leaves
Garlic
Shallots
Tamarind
Turmeric