

# Thai red barramundi Curry

Serves 4



*Break out of your weeknight meal rotation with this quick and easy dinner, packed with flavour.*

## Ingredients

- 4 eggs
- 60ml (¼ cup) vegetable oil
- 2 red onions, finely chopped
- 2 cloves garlic, crushed
- 1 stalk lemongrass, white part only, finely chopped
- 75g (¼ cup) Thai red curry paste
- 2 tbsp brown sugar
- 2x 400ml cans coconut cream
- 2 bunches broccolini, trimmed, cut into 3cm pieces
- 800g barramundi fillet, skinned, pin-boned, cut into 3cm pieces
- 2 limes, juiced
- 2 tbsp chopped coriander



### *Step 1*

Cook eggs in a saucepan of boiling salted water for 7 minutes. Drain and rinse under cold running water until cool enough to handle, then peel and set aside.

### *Step 2*

Meanwhile, heat vegetable oil in a large, heavy-based saucepan over medium-high heat. Add onions, garlic, lemongrass and curry paste, then cook, stirring frequently, for 5 minutes or until onion and lemongrass are soft.

### *Step 3*

Stir in brown sugar, coconut cream and 160ml (2/3 cup) water. Bring to a simmer, then add broccolini and barramundi, and cook, stirring occasionally, for 6 minutes or until barramundi is just cooked. Stir in lime juice and coriander, then season with salt and pepper.

### *Step 4*

Halve boiled eggs and place on curry. Serve with steamed white rice, if using.



# CORAL COAST

FRESH WHITSUNDAY SALTWATER BARRAMUNDI

[www.coralcoastbarra.com.au](http://www.coralcoastbarra.com.au)

