

## DRY FISH CURRY WITH RICE

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### Ingredients:

- 1 large onion
- 1 tbsp oil
- 1 cup cleaned dry fish
- 1 cup carrot
- 1 tbsp curry paste
- 1 tbsp coconut powder (mix in hot water)
- coriander leaves to garnish

### Method:

1. Heat oil, add onion and sweat it with a pinch of salt.
2. Add the curry paste and cook for 3 mins.
3. Add the dry fish - cook for 5 mins
4. Add the carrots.
5. Add the prepared coconut milk.
6. Add water and salt as required.
7. Cover and cook for 15mins
8. Add coriander leaves to garnish and serve with boiled rice.