

## Green Curry Seafood Pie

Serves: 1-2

Prep time: 10 Minutes

Cooking time: 20-25 Minutes

### Ingredients:

- 100g firm white fish fillet, cut into chunks
- 100g green prawns, peeled, deveined and cut in half
- 80g salmon, cut into chunks
- 1 cup mashed potato

### Sauce:

- 200ml coconut cream
- 1 teaspoon finely chopped lemongrass
- 1 teaspoon grated ginger
- 1 teaspoon grated garlic
- ½ -1 birds eye red chilli, deseeded and finely sliced
- 2 kaffir lime leaves, crushed, use whole
- Splash fish sauce
- 1 teaspoon lime juice
- 1 tablespoon green curry paste
- ¼ cup chopped peas and carrot \***Optional**

### Method:

- **Preheat oven 180°C**
- **Make the sauce:**  
Add to a saucepan, coconut cream, lemongrass, ginger, garlic, chilli, kaffir lime leaves, lime juice, fish sauce, curry paste and \***optional** vegetables. Place oven medium-low heat, stir to combine. Simmer for 8-10 minutes. Remove the kaffir lime leaves
- Line the base of a small (15cm x11cm) casserole dish with the seafood pieces, then pour the sauce over the seafood
- Top with a thin layer of mashed potato
- Bake in a **preheated oven** for 15-20 minutes. Remove from oven, let stand for 5 minutes before serving
- **Serve and Enjoy!**
- **Note:**
  - Use fresh ingredients where possible, for more heat, leave the seeds in the chilli
  - This makes a large serving, leftovers are even better the next day



***What's under the mash?***  
*A deliciously, tasty, wholesome meal. Another favourite ready in under 45 minutes. **Enjoy!***