



Mixed Seafood in Coconut Milk Curry



4 Servings



35 minutes

Ingredients :

- Shrimp
- Mussels
- Firm white fish
- Coconut milk
- Onion
- Garlic
- Fresh ginger
- Curry powder
- Turmeric
- Red chili powder
- Cooking oil
- Salt
- Black pepper
- Lime juice
- Fresh cilantro



Instructions :

1. Heat cooking oil in a deep pan over medium heat and sauté chopped onion until soft and lightly golden .
2. Add garlic and fresh ginger , stirring for about one minute until fragrant .
3. Sprinkle in curry powder , turmeric , and red chili powder , stirring gently to release the spices ' aroma .
4. Pour in coconut milk and bring the mixture to a gentle simmer , seasoning with salt and black pepper .
5. Add the firm white fish pieces first and cook for 3 to 4 minutes until slightly tender .
6. Stir in shrimp and mussels , cooking until the shrimp turn pink and the mussels open .
7. Simmer for a few more minutes until all seafood is cooked through and the curry thickens slightly .
8. Turn off the heat , add lime juice , and let the curry rest for 5 minutes .
9. Garnish with fresh cilantro and serve warm with steamed rice .