

Recipe of the Week

Thai-Style Seafood with Rice Noodles



450g packet Fresh Thick Rice Noodles
Canola Oil Cooking Spray
1/4 cup Thai Red Curry Paste
270ml can Coconut Cream
1 tablespoon Fish Sauce
2 tablespoons Lime Juice
600g Fresh Seafood Marinara Mix
1 medium Red Capsicum, Chopped
4 Green Onions, cut into 5cm lengths

Place noodles in a heatproof bowl. Cover with boiling water. Stand for 1-2 minutes or until tender. Using a fork, separate noodles. Drain. Rinse under cold water.

Spray a saucepan with oil. Heat over medium-high heat. Add curry paste. Cook, stirring, for 1 minute or until fragrant. Add coconut cream, fish sauce and lime juice. Bring to the boil.

Reduce heat to medium. Simmer for 5 minutes.

Add seafood, capsicum and onion. Simmer, covered, for 4-5 Minutes or until seafood is cooked through. Add noodles. Toss to combine. Cook for 1-2 minutes or until heated through.

Serve Immediately.