



*Using Karimix Mussaman Curry Paste and Karimix Tomato Chutney*

## **MUSSAMAN ROASTED COD WITH TOMATO SPICED NOODLES**

### **INGREDIENTS:**

Cod fillet, scaled and pin boned (allow 6oz piece per portion)

### **Karimix Mussaman Curry Paste**

Oil for frying

Shallots, diced

Sweet red peppers, diced

Medium egg noodles

### **Karimix Tomato Chutney**

Fresh lime juice

Steamed Chinese cabbage leaves to serve



### **METHOD:**

1. Rub the cod all over with the **Karimix Mussaman Curry Paste** sauce and allow to marinate for 20 minutes.
2. Stir fry the shallots and sweet peppers in a little oil. Add 2 tablespoons of **Karimix Mussaman Curry Paste** and 2 tablespoons of coconut milk and bring to a light simmer, do not boil.
3. Roast the cod in a hot oven, allowing to rest before serving. Meanwhile, cook the noodles and toss with **Karimix Tomato Chutney**.
4. To serve, mound the noodles onto a plate. Place the cod fillet on top and dress with the sauce. Finish the dish with a squeeze of fresh lime and steamed Chinese cabbage leaves.



KARIMIX UK LTD

KARIMIX UK LTD | T: 01227 733 878 | E: info@karimix.com

[www.karimix.com](http://www.karimix.com)