GREEN THAI SEAFOOD POT

Serves 4 | Prep time: 10 min | Cook time: 15 min



Food blogger Pieter's quick twist on the usual garlic and lemon seafood potjie. Few ingredients, big flavour.

RECIPE BY PIETER VELDMAN, VANDERBIJLPARK

INGREDIENTS:

- [ ] Breco Prawn Meat
- [ ] Breco Squid Rings
- [ ] 45ml (3 tbsp) butter
- [ ] 60ml (4 tbsp) Thai green curry paste
- [ ] 30ml (2 tbsp) fish sauce
- [ ] 15ml (1 tbsp) lime juice
- [ ] 5ml (1 tsp) mixed Italian herbs
- [ ] 5ml (1 tsp) garlic powder
- [ ] 2.5ml (½ tsp) oregano
- [ ] 250ml (1 cup) fresh cream
- [ ] Jalapeño sauce, to taste
- [ ] Fresh basil, chopped
- [ ] Fresh mini rolls, to serve

METHOD:

01. Melt the butter in a potjie and fry the seafood for about 4 minutes, until the prawn meat turns pink.
02. Stir in the curry paste, fish sauce, lime juice, herbs and garlic powder.
03. Lower the heat and simmer for about 5 minutes so the flavours come together.
04. Add the jalapeño sauce and cream and simmer for 2 minutes.
05. Scatter with basil and serve with freshly baked mini rolls.