

## Thai-Style Battered Hake

**Servings:** 5

**Prep Time:** 10min

**Cook Time:** 25min



### Ingredients

- 800 g box frozen battered fish nuggets
- 25ml canola oil
- 2 medium carrots, peeled and sliced into matchstick strips
- 1 medium onion, slivered
- 2 sticks celery, finely sliced
- 1 tray Mangetout peas (125 g), quartered on the diagonal
- 1 tray Baby Corn (125 g), halved lengthwise
- 3 baby brinjals, unpeeled, halved and slivered
- 125 g button mushrooms, sliced or quartered
- 15 ml fish sauce
- 50 g sachet Thai Yellow Curry Paste
- 1 can Coconut Milk Lite
- 80 g Sweet Baby Leaf Spinach
- Sweet Chilli sauce

### Directions

1. Pre-heat the oven to 220 ° C.
2. Bake the fish nuggets on a large baking tray in a single layer for 18 minutes.
3. Meanwhile, chop the vegetables and stir-fry them briefly in heated oil until still crunchy. Add in the yellow curry paste and stir-fry for a few seconds.
4. Combine the fish sauce and coconut milk, pour onto the vegetables and briefly bring to the boil. Add the spinach leaves and leave off the heat for them to wilt.
5. Serve the fish nuggets with a drizzle of sweet chilli sauce, and the crunchy Thai vegetables underneath or on the side.

