

# Kokoda

DF

*This is one of those wonderfully festive dishes that sets the scene for a meal. It usually means it’s the height of summer, you’re socializing and you’ve caught some beautiful fish. If you need to buy the fish, you’re still on to a winner as long as you pick up some super-fresh fish from a trusted fishmonger. The Thai lime leaves add a distinctive citrus fragrance. You can buy these in most supermarkets, or you might be lucky enough to have a tree (or know someone who has). The leaves freeze well, so even if they’re pricey, they’re a good investment.*

|            |            |           |         |
|------------|------------|-----------|---------|
| Serves     | 4-6        | Per serve |         |
| Prep time  | 20 minutes | Carbs     | 2.6 g   |
| Cook time  | 30 minutes | Protein   | 22.2 g  |
| Difficulty | ●●●        | Fat       | 13.8 g  |
|            |            | Energy    | 226 Cal |

## INGREDIENTS

- 500 g very fresh white-flesh fish fillets
- juice of 3-4 limes (some of the zest too, if you like)
- 400 ml can coconut cream
- 1 large red chilli, de-seeded and finely diced
- 2 spring onions, thinly sliced
- 1 green capsicum, de-seeded and finely diced
- 1 or 2 Thai lime leaves, bruised
- 1 tsp salt
- 1 iceberg lettuce

## METHOD

Dice the fish into small cubes or slice it thinly. Place in a medium-sized non-metallic bowl (preferably glass or wooden). Add the remaining ingredients except the lettuce and toss gently together.

Cover and place in the fridge to chill for at least 30 minutes, up to 1 day.

To serve, carefully remove the leaves from the lettuce to make lettuce cups. Remove the lime leaves from the fish mix and spoon it into the lettuce cups.

