

Corn and Cod Green Curry

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Total Time	35 minutes
Prep Time	5 minutes
Cook Time	30 minutes
Rating	★★★★★ (993)

In this light, Thai-inspired curry, a trio of sweet ingredients — corn, coconut milk and fish — pair with the fruity and fragrant aromatics of green curry paste, which includes green chiles, lemongrass and galangal. Finishing with lime, basil and thinly sliced bok choy further brightens each bite. (The bok choy is cooked only a bit so that its crunchy stems and silky greens provide contrasting textures.) Instead of fresh corn, you can substitute 5 cups of frozen and unthawed corn kernels. Serve the curry on its own or with [rice](#) or rice noodles.

INGREDIENTS

Yield: 4 to 6 servings

5 ears of corn (or 5 cups frozen corn kernels)
1 (2-inch) piece of ginger (no need to peel)
4 ounces ($\frac{1}{3}$ cup) green curry paste
2 tablespoons coconut oil or neutral oil such as grapeseed
1 (14-ounce) can full-fat coconut milk
1 tablespoon fish sauce, plus more as needed
1½ pounds cod, cut into 1 ½-inch pieces

PREPARATION

3 baby bok choy, thinly sliced

Juice from 1 lime (2
tablespoons)

Basil or cilantro leaves, for
serving

Thinly sliced Thai bird or serrano
chile, for serving (optional)

Step 1

Cut the corn kernels off the cobs and transfer to a bowl. Use the blunt edge of the knife to scrape any corn milk off the cobs into the bowl.

Step 2

Into a large pot, finely grate the ginger. Add the curry paste and oil and set over medium. Stir until fragrant, darkened and sticking to the pot, 3 to 5 minutes. Add the coconut milk, then fill the can halfway up with water and add to the pot (about 1 cup water). Scrape the stuck-on bits from the bottom of the pot. Stir in the corn and fish sauce. Simmer until flavorful and slightly thickened, 5 to 7 minutes.

Step 3

Add the fish and simmer until cooked through and flaky, 5 to 7 minutes. Turn off the heat and stir in the bok choy and lime juice. (The bok choy will wilt off the heat.) Season to taste with fish sauce. Serve topped with the herbs and chiles as you like.

Private Notes

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