## Ingredients

Servings (2)

1 tbsp light olive oil

2 tsp butter

½ large onion , diced

1 1/2 cloves garlic , finely chopped

1 tsp M&S mild roasted curry powder

1/2 tin (400 ml) coconut milk

125 ml chicken stock or fish stock

175 g M&S basmati rice

200 g M&S smoked haddock fillets cut into 1-2 inch pieces

75 g M&S Remarksable Value green beans cut into 1-inch pieces

1 tbsp coriander , roughly chopped

½ red chilli , finely sliced

½ lime , cut into wedges

Step 1

Heat the olive oil (1 tbsp) and butter (2 tsp) in a large frying pan (with a lid) over a medium-high heat.  
When the butter is melted and foaming, add the onion (1/2) and cook for 4 minutes.

Add the garlic (1 1/2 cloves) and cook for a further 2 minutes.  
Add the curry powder (1 tsp) , stir and cook for 1 minute.

Step 2

Pour in the coconut milk (1/2 tin) and stock (125 ml) and bring to the boil.

Add the rice (175 g) and season with salt and pepper, stir well and place the lid on and cook over a medium heat for 10 minutes.

Step 3

Add the smoked haddock (200 g) (cut into 1-2 inch pieces) and green beans (75 g) to the pan, place the lid back on and cook for a further 6-8 minutes.

Step 4

Turn off the heat, garnish with coriander (1 tbsp) and chilli (1/2) and serve with lime wedges (1/2) .