

Leek'n'Anything



Ingredients

1/2	*Banana Chilli
1/2	*Green Chilli
	*Optional
A few cooked	Button Mushrooms
1/2 Tsp	Chilli powder
1 Cup	Coconut milk
1-2 Sprigs	Coriander
1 crumbed cooked	Fish Fillet
1/2	Leek
	Lemon/Lime juice
1/2 Tsp	Saffron/Turmeric
	Salt & Pepper to taste

How

Wash and clean cut Chillies. Cut the "body" part of the Leek, not the leaves, into approximately 1/2" / 1 1/2 cm thick slices. Put the chilli and saffron/turmeric powder into the pan with the other ingredients, except the coconut milk and mix gently. Add the coconut milk and cook over medium heat for 3-5 minutes. Turn off the heat and add the juice of half Lemon or Lime.

Warm the cooked mushrooms and grilled fish in the microwave oven for a minute.

I served it with the grilled fish and cooked mushrooms because that is what I had in the fridge at the time. You could serve it with anything similar. I always experiment with cooking and don't follow any recipe, exactly, even those in my books, wherever possible.

Enjoy