



# Greek fisherman's stew

30 minutes

Skill  
Medium

About  
730

GATHER  
YOUR GREEN  
INGREDIENTS



## Ingredients

<b>2</b>	<b>4</b>	<b>6</b>	Serves
600ml	1.2L	1.8L	Greek broth
2	4	6	Celery stick
1	2	3	Carrot
1	2	3	Leek
100g	200g	300g	Kipfler potatoes
1/2	1	1 1/2	Plum cherry tomato punnet
1	2	3	Lemon
200g	400g	600g	Snapper
1	2	3	Red chilli
1	2	3	Parsley bunch

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**CULINARYCARTON**  
DELICIOUS MADE EASY

# Method

 No pre-heat required.

**UTENSILS:** Large saucepan



## PREPARE THE INGREDIENTS

Cut the potatoes lengthways into 2cm thick slices. Slice the leek into 0.5cm wide rings. Dice the carrot and celery into 2cm thick pieces. Cut the cherry tomatoes into halves. Finely slice the chilli. Roughly chop the parsley.



## COOK THE VEGETABLES

Place a large saucepan over a high heat. Add the leek and carrot to the pan and cook for 2-3 minutes. Add the celery, potatoes and red chilli to the saucepan. Stir for a further 2 minutes.



## COOK THE STEW

Pour over the broth and bring to the boil. Once boiling, immediately turn down the heat and gently simmer for 12 minutes.



## COOK THE FISH

Add the fish and halved cherry tomatoes into the broth. Cook for a further 10 minutes.



## PLATE THE DISH

To plate the dish, divide the broth between bowls. Garnish with a lemon cheek and top with the chopped parsley.

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### Wine Matching

Pair with a South Australian Grenache.