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PRODUCE DEPOT



BUTCHER \mathcal{E} SEAFOOD

Fresh Boneless Cross Rib Pot Roast

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GROCERY & DELI











Black Diamond

Cheese Bars

WHAT'S FOR DINNER?

Thai Coconut Cod

Ingredients

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- 1 cup chicken stock 8 ounces thick rice noodles
- 2 tbsp grated fresh ginger 3 medium cloves garlic, chopped
- 1/2 tsp turmeric
- 1 cup coconut milk
- 11/2 pounds fresh cod cut into 1-inch pieces (thick cut)
- 1/2 cup fresh cilantro, chopped
- $1\frac{1}{2}$ cup chopped green onions 3 to 4 tablespoons freshly squeezed
- lemon juice 2 medium ripe tomatoes, chopped
- and seeded 2 cups of bean sprouts, chopped
- sea salt and freshly ground black
- pepper to taste



Instructions

In a large saucepan, bring the chicken stock to a boil. Turn to simmer and set this aside. In another pot, cook rice noodles according to package directions. When cooked, drain noodles and divide between 4 bowls. To the simmering chicken stock, add the ginger, garlic and cod. Cook for about 3 minutes, stirring constantly. Add the turmeric, coconut milk and simmer on medium-high heat for about 5 minutes.

Add cilantro, green onions, lemon juice, and tomatoes. Cook for about 3 minutes more. Turn off heat and season with salt and pepper to taste. Ladle over noodles and top with chopped bean sprouts. Makes 4 servings



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