



ALMOST KOKODA

INGREDIENTS

- 500 grams surimi
- 1 tin coconut milk (400 mls)
- 3 chilis or 1 capsicum, chopped small
- 1 red onion, chopped small
- 1 tomato, chopped small
- 4 tbs lime juice
- fresh parsley or coriander (optional)

DIRECTIONS

1. Break up surimi in large bowl.
2. Mix in lime juice.
3. Toss through chilis, onion and tomato.
4. Pour coconut milk over the mixture and mix through.
5. Serve the traditional way in a bowl, or drain the excess coconut milk and serve on a bed of lettuce. Garnish with fresh parsley or coriander if desired.

