

Roasted Halibut Curry

Category: Seafood

Servings: 3

Rating: 10

Source: Lucy Waverman

Description:

What a great recipe! We served this with Thai rice, Sweet and Spicy Eggplant, and an Asian Plum Salad. A cold, crisp Wild Goose Mystic River Gewertztraminer to go with it -- what a treat.

Ingredients:

vegetable oil	2 tablespoons
plum tomatoes	4, seeded and chopped
Thai red curry paste	1 tablespoon
lime juice	1 tablespoon
sugar	1 teaspoon
coconut milk	1 cup
Thai basil	2 tablespoons
mint	2 tablespoons
halibut	1 1/2 lb. fillet, skinned
pepper	to taste

Instructions:

Heat the oil over high heat and sauté the tomatoes until they start to collapse. Stir in the curry paste, lime juice, sugar, and coconut milk and bring to a boil. Reduce heat and simmer until the sauce starts to thicken, about 5 to 8 minutes. Stir in half the herbs.

Place the fish fillets in the skillet and cover lightly with the sauce. Bake in a pre-heated 450° oven until the fish is cooked, about 10 to 15 minutes. Garnish with the remaining herbs and serve immediately.