

## Annette's Coconut Curry Fish

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
snapper	2 to 4 fillets	
butter	1/3 stick	
garlic	3 large cloves	minced
yellow onion	1 small	thinly sliced
ginger	2 TBSP	peeled & finely chopped
butter	1/3 stick	
cherry tomatoes	1 ½ cup	quartered
coconut milk	1 can	Unsweetened
lime zest	from 1 lime	wash the lime first
lime juice	from 1 lime	
soy sauce	3 TBSP	
curry paste	1 – 3 TBSP	
guava jelly	1 heaping TBSP	
red, yellow & orange peppers	½ each	thinly sliced lengthwise
carrots	2 - 3	julienned
snow peas	2 handfuls	strung
water chestnuts	1 small can	chopped
scallions	2	thinly sliced lengthwise
cilantro	½ cup packed	chopped
mint	1/3 cup packed	chopped

- In a sauce pan, sauté the garlic, onion & ginger in the butter until the onion is translucent.
- Add the ingredients from tomatoes to guava jelly, and simmer for 20 minutes. (This part can be made ahead of time and reheated later.)
- Bake the fish uncovered, topped with slices of butter, in a 350 deg F oven until a fork easily passes through the meat.
- Add the ingredients from bell peppers to scallions and simmer ten minutes (not more) while the fish is baking. You have to time this so the snow peas (or string beans) do not get mushy.
- When you take the fish out of the oven, then stir in the cilantro and mint into the sauce and turn off the heat to the sauce.
- Serve one fish fillet per person, completely covered in the sauce and veggies, over mung bean noodles or rice noodles or raw spinach or by itself.