

Thai-Style Halibut with Coconut-Curry Broth

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INGREDIENTS:

- 2 teaspoons vegetable oil
- 4 shallots, finely chopped (about 3/4 cup)
- 2 1/2 teaspoons red curry paste, or 2 teaspoons curry powder – *(more if you like spice!)*
- 2 cups low-sodium chicken broth
- 1/2 cup light coconut milk
- 1/2 teaspoon salt, plus 1/4 teaspoon, plus more for seasoning
- 4 (6-ounce) pieces halibut fillet, skin removed
- Steamed spinach
- 1/2 cup coarsely chopped fresh cilantro leaves
- 2 scallions, green part only, thinly sliced
- 2 tablespoons fresh lime juice
- Freshly ground black pepper
- 2 cups cooked brown rice, for serving

DIRECTIONS:

- In a large sauté pan, heat the oil over moderate heat. Add the shallots and cook, stirring occasionally, until beginning to brown, 3 to 5 minutes.
- Add the curry paste and cook, stirring, until fragrant, about 30 seconds. Add the chicken broth, coconut milk, 1/2 teaspoon salt and simmer until reduced to 2 cups, about 5 minutes.
- Season the halibut with 1/4 teaspoon salt. Arrange the fish in the pan and gently shake the pan so the fish is coated with the sauce. Cover and cook until the fish flakes easily with a fork, about 7 minutes.

- Arrange a pile of steamed spinach in the bottom of 4 soup plates. Top with the fish fillets.
- Stir the cilantro, scallions, and lime juice into the sauce and season, to taste, with salt and pepper. Ladle the sauce over the fish and serve with rice.