

Halibut in Creamy Coconut Sauce

Courtesy of Kelly Smith, Windham, Maine

Ingredients

- 4 boneless, skinless halibut fillets (6 oz. each)
- 2 tbsp olive oil
- 1 can (13.5 oz) unsweetened coconut milk
- 2 scallions, finely chopped (about ¼ cup)
- 1 tbsp finely chopped fresh lemongrass
 - (I use lemongrass paste found in the produce section at Hannaford)
- 1 tsp. lime zest, plus 1 tbsp juice
- 1 tsp grated peeled fresh ginger
 - (I used ginger paste found in the produce section at Hannaford)
- 1 tsp grated garlic
- 4 cups chopped stemmed kale (or spinach)
- Sliced red chile, for garnish (optional)
- Prepared rice (optional)



Season fish with salt and pepper. In nonstick skillet, cook fish in oil over medium-high heat until flaky, 4 to 5 minutes per side. Transfer to plate.

In same skillet, add coconut milk, scallions, lemongrass, lime zest and juice, ginger, and garlic. Bring to a simmer. Cover; cook until fragrant, about 2 minutes.

Add kale. Cover; cook for about 1 minute.

Arrange fish on top of sauce. Cover; cook until kale is tender and fish is heated through, 1 to 2 minutes.

Garnish with chile. Serve over rice.