



Thai Style Fish with Coconut Curry Broth

Adapted from Ellie Krieger

BAH Note: 5 cups of baby spinach sounds like a lot but when it is steamed, it will wilt down substantially. Unless you have a bowl big enough to hold all that spinach, and a microwave big enough to hold that bowl, work in batches.

- 2 teaspoons vegetable oil
- 2 shallots, diced
- 3 1/2 teaspoons red curry paste
- 2 cups chicken broth
- 1 cup coconut milk, well shaken
- 4 fillets firm white fish such as Halibut, Talapia, Cod, Orange Roughy, or Red Snapper
- 1/2 cup coarsely chopped fresh cilantro leaves
- 2 scallion, thinly sliced
- Kosher salt and pepper
- 5 cups baby spinach

Place the spinach and about a tablespoon water in a microwave safe bowl, cover with plastic wrap, and microwave for approximately 2 minutes and set aside.

Heat the vegetable oil over medium high heat in a large, nonstick skillet. Add the shallots and cook for approximately 4 minutes, until they begin to brown. Add the curry paste, stir, and cook for 30 seconds. Add the chicken broth and coconut milk. Bring the liquids to a boil then lower the heat and cook for 10 to 15 minutes until the sauce is reduced by half. Season the sauce with salt and pepper to taste.

Add the fish to the pan, cover, and cook for 7 to 10 minutes until the fish flakes easily with a fork. Stir in the green onion and cilantro.

Place some steamed spinach in the bottom of a shallow bowl. Top with a piece of fish and sauce.

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