



Asian Halibut with Peanut Sauce Noodles

Let's begin by gathering our ingredients for Asian Halibut with Peanut Sauce Noodles:

Ingredients:

1/4 cup fish sauce
1/3 cup brown sugar
2 tbsp rice vinegar
1 tsp red pepper flakes
1/4 cup peanut butter
1/4 cup coconut milk
1 tbsp red curry paste
fettuccine noodles
2 tbsp brown sugar
2 tbsp lime juice
2 tbsp white wine vinegar
3 tbsp olive oil
1 pound halibut
salt and pepper
green onions

Mix 1/4 cup fish sauce, 1/3 cup brown sugar, 2 tbsp rice vinegar, and 1 tsp red pepper flakes in large pan. Heat to low medium stirring to dissolve sugar.

Then add 1/4 cup peanut butter, 1/4 cup coconut milk, and 1 tbsp red curry paste. Stir until creamy.

Cook noodles, drain, then add to peanut sauce. Cover and remove from heat.

For glaze, combine 2 tbsp brown sugar, 2 tbsp lime juice, and 2 tbsp white wine vinegar. Only cook until glaze slightly thickens, then set aside.

Season both sides of halibut with salt and pepper. Add olive oil to pan and add fish. Sear for 3-5 minutes on each side.

Place noodles on plate, top with fish, pour glaze on fish and garnish with green onions. Enjoy!