



Halibut with Thai Coconut Curry Sauce

Let's begin by gathering our ingredients for Halibut with Thai Coconut Curry Sauce:

Ingredients:

- 1 can unsweetened coconut milk
- 1 tablespoon fresh lime juice
- 1 tablespoon Thai red curry paste
- 1 teaspoon sugar
- 4 teaspoons minced peeled fresh ginger
- 2 garlic cloves, minced
- 1 teaspoon fish sauce
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons minced scallions
- 1 halibut fillet
- Steamed rice for serving

Combine first 7 ingredients (coconut milk through fish sauce) in a medium saucepan. Bring mixture to a boil and simmer until sauce thickens slightly, 8 to 9 minutes.

Remove from heat; stir in cilantro and green onions. Set aside to cool slightly. Season sauce with salt and pepper.

Line a rimmed baking sheet with parchment paper and place halibut on top. Season fish with salt and pepper then brush fish with the $\frac{1}{4}$ cup of reserved sauce. Cook fish in oven at 400° for 15-20 minutes, depending on thickness of fish. Serve fish with hot rice and remaining sauce. Sprinkle with additional cilantro and scallions, if desired.

Plate to serve. Enjoy!