



Penang Fish

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 14oz cocounut milk
- 1.5 Tbl penang curry paste
- 1 sprig lemon grass
- 1 filet of rex sole
- 1 small roma tomato (diced)
- salt
- fresh black pepper
- basil
- garlic
- fish sauce
- lime juice

Instructions

Curry:

- mix penang curry paste with 1/2 can of coconut milk over low heat
- put in sliced lemon grass and bring the mixture to medium heat

Fish:

- rub filet with garlic, salt, pepper
 - dice into medium size chunks
 - quick sear over high heat with olive oil
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Final:

- bring curry mixture to medium heat
- add seared fish
- add diced tomato
- put in 1 to 1.5 tbl of fish sauce
- 1 Tbl of lime juice
- bring to boil and cut heat
- let it sit for 3~4 min

Serve with basil garnish