coconut fish curry

NIBBLEDISH CONTRIBUTOR

Ingredients

1 medium onion-chopped
1 yellow capsicum-chopped
1 clove garlic, chopped
1 inch ginger-chopped
1 red chilly -chopped
400ml coconut milk
700 g monkfish fillets-skin and cut in chunks
1 tbsp chopped coriander
1 tbsp mango chutney
salt and pepper

Instructions

1. Saute the chopped ingredients in heated oil about 2 tbsp.
2. Pour in coconut milk and bring to boil. Add the fillets and cook for few mins. Add chopped coriander, chutney and seasoning. Serve hot with rice or naan.