



## Goa Coconut Curry with Fish

For use with the Goa Coconut Curry Organic Spice Kit

Serves 4 • Spice level: MILD to MEDIUM • Prep time: 10 min • Cooking time: 35 min

<b>3 tbsp</b>	<b>Vegetable oil</b>
<b>1</b>	<b>Medium onion</b> , chopped
<b>1" cube</b>	<b>Fresh ginger</b> , peeled and minced
<b>3</b>	<b>Medium cloves of garlic</b> , minced
<b>1 (14 oz)</b>	<b>Can coconut milk</b>
<b>¼ - ½ cup</b>	<b>Vegetable stock/broth</b>
<b>1-3</b>	<b>Hot green chilies</b> or <b>½ jalapeño</b> , slit (optional, for additional heat)
<b>1 ½ lbs</b>	<b>Fish fillets</b> (such as Tilapia, halibut or cod), cut into large chunks
<b>¾ tsp</b>	<b>Salt</b> (or to taste)

### Method:

1. Heat **oil** in large sauté pan over medium-high heat. Once hot, add the **chopped onion, ginger & garlic** and cook, stirring often, until golden, about 7 minutes.
2. Lower the heat to medium, add **Spice Sachet 2** (with the ground spices), **½ tsp salt** and **3 tbsp water** and cook, stirring often, until the spices are fragrant and well cooked, about 5 minutes. Keep some water nearby and add 1-2 tbsp at a time if it's sticking to the pan.
3. Shake the **coconut milk** can before opening. Add **1 cup coconut milk**, **¼ stock/broth**, the contents of **Spice Sachet 1** (with the Kokum) and slit **green chilies** (if using). Bring to a gentle boil and cook until the mixture is somewhat reduced, about 10 minutes. Remove green chilies (if used) to avoid biting into it by mistake.
4. Add the **fish**, and cook, stirring occasionally and very gently, till it is just done and opaque, about 5 minutes.
5. Add another ¼ to ½ cup **coconut milk** and simmer for 2-3 minutes. The sauce should have a nice pouring consistency like that of heavy cream. If the sauce is too thick, add some stock or water, 1-2 tbsp at a time to be safe.

Taste for **salt**—I invariably add **1/8** to **¼ tsp** more—and serve hot!

### Tips:

- **Green chilies:** As a rule of thumb, the smaller the green chili the more potent it is. To slit a green chili: take a sharp knife and *slit* the *green chili* length wise, keeping the top intact.
- **Coconut milk:** we recommend Chaokoh and Aroy-D brands to get the right consistency.

- **Kokum** (in Spice Sachet 1): is the sun-dried rind of a fruit that grows on the Western coast of India and is prized for its uniquely tart flavor. Yes, you can eat it once it's cooked, but be careful to discard the seed (pit), if there is one!
- **Stock/broth:** You can use water instead and optionally add bouillon cubes or stock concentrate if you have. I always keep a jar of Better Than Bouillon stock concentrate in my fridge.