



# Keralan Fish Moilee

*serves 4*

- 1 pound firm white fish fillets (like halibut or pink snapper)
- 1 teaspoon fenugreek
- 2 cloves garlic, minced
- 1/2 onion, sliced thin
- 1 inch knob of ginger, peeled and minced
- 1 teaspoon tumeric
- 1/2 teaspoon cayenne pepper
- 1 fresh green chile (jalapeño or serrano)
- handful fresh or dried curry leaves\*
- 1/2 fresh tomato, sliced thin
- 1 cup water
- 2 cups coconut milk
- 1 teaspoon lime juice
- salt

Heat oil over moderate heat in deep skillet and sautee fenugreek and garlic until lightly browned. Add onion, ginger, chile and curry leaves sautee 2 minutes more. Then add water and one cup coconut milk and bring to a boil. Add lime juice and salt with fish and simmer briskly.

Add remaining coconut milk and tomato and simmer briskly for a few minutes, until cooked through. Serve hot with jasmine rice alongside.

\*Curry leaves can often be found in the refrigerated section of Indian specialty markets. Other specialty stores sometimes carry the dried version.