

Idiot's Kitchen Shopping List

– Broiled Fish with Lemon Curry Butter

Recipe from idiotskitchen.com – Adapted from The New York Times/Melissa Clark



1 clove garlic

½ teaspoon fresh thyme leaves, minced (lemon thyme is especially good!)

¾ teaspoon fresh ginger, grated (I have grated ginger in a jar from the Asian store here)

½ lemon for zest & juice

Additional herbs such as extra thyme, dill, or parsley for garnish (not pictured as I used thyme)

2 Tablespoons butter

¾ teaspoon curry powder

2 thin fish fillets (6-8 oz. each) such as sole, tilapia, flounder, swai, etc.

Salt & Pepper

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