Idiot's Kitchen Recipe – Coconut Curry Baked Cod

Recipe from www.idiotskitchen.com - Adapted from A Teaspoon of Happiness

Ingredients:

1 pound of cod or other flaky white fish – 6-8 oz. per person
¾ cup coconut milk (regular works better than light)
1 teaspoon green curry paste
1 teaspoon fresh ginger, grated
Fresh Cilantro (or parsley)
Salt & Pepper

Preheat the oven to 400 degrees.

In a small bowl or measuring cup, combine ¾ cup coconut milk, 1 teaspoon green curry paste, and 1 teaspoon freshly grated ginger. Whisk until smooth and combined.

Pour half of the coconut milk mixture into the bottom of a baking dish.

Season the fish with salt and pepper and place in the dish. Pour the remainder of the coconut milk around the fish.

Bake at 400 degrees for 15-20 minutes depending on the thickness of your fish. The fish is done when it is light, opaque, and flakes easily with a fork.

Serve the fish topped with the pan sauce and garnished with fresh cilantro.

Makes 2 servings but is easily expanded.