



Fish with Coconut Sauce

SERVINGS 6 **PREP TIME** 10 mins **COOK TIME** 30 mins

INGREDIENTS

- 2 (1/2 lbs) halibut or any other fresh fish cut in medium size chunks
- 1/4 cup **La Fe Lime Juice**
- Juice from 2 oranges
- 4 garlic cloves crushed
- 1 tsp **La Fe Cumin Powder**
- 1 tsp **La Fe Sazon Achiote Powder**
- 1 tsp ground coriander seeds
- 2 tbs **La Fe Vegetable Oil**
- 1 medium sized onion diced or sliced
- 2 bell peppers diced or sliced
- 1 can diced tomatoes
- 14 oz can of **La Fe Coconut Milk**
- 3 tbsp cilantro finely chopped
- **La Fe Coconut Flakes**
- Salt to taste

DIRECTIONS

1. Mix the La Fe lime juice, orange juice, crushed garlic, La Fe cumin, La Fe sazón, coriander powder and salt in a small bowl.
2. Marinate the fish chunks for at least an hour if possible.
3. Heat the La Fe vegetable oil to prepare a refrito or base for the sauce, add the onions, tomatoes, bell peppers and salt, cook for about 5 minutes on medium heat.
4. Add the La Fe coconut milk to the refrito, mix it in well and cook for about 10 minutes. If you prefer a thicker sauce you can thicken the sauce by adding 1/2 tsp of tapioca starch or cornstarch.
5. Add the fish fillets, with the marinade, cover partially and let simmer for about 15-20 minutes. The exact time will vary based on the thickness of the fish. You can also reduce the cooking time by increasing the heat if you want it ready faster.
6. Add some freshly grated or La Fe coconut flakes.