

Grouper Coconut Florentine

Ingredients

1 lb Grouper Fillets	4 plum tomatoes, diced
2 tbsp olive oil	1 red bell pepper, diced
2 cloves garlic, crushed	1 green bell pepper, diced
1 tsp fresh ginger, peeled & grated	10 oz spinach, washed
1/2 cup red onion, diced & divided	
1 1/2 cup canned light coconut milk	
2 tbsp lime juice	
1/2 cup fresh cilantro, chopped	
1 tsp soy sauce	
Dash hot pepper sauce	

Directions

In a large sauté pan over medium high heat, sauté fillets in 1 tbsp olive oil 2-3 minutes per side until browned. Remove fish and set aside.

Add garlic, ginger and 1/4 cup onion to pan; cook until tender. Add coconut milk, lime juice, cilantro, soy sauce, and hot pepper sauce. Bring to a boil and add fish. Simmer 1 minute until fillets are opaque in center.

In a separate large sauté pan, heat remaining 1 tbsp olive oil over medium-high heat. Sauté remaining 1/4 cup onion, tomatoes, bell peppers and spinach until greens are just wilted. Serve fillets on a bed of spinach mixture.

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