



Coconut Curried Halibut

Ingredients:

2 cups smooth (pureed) Moghul Curry Sauce ([link](#))

1-2 tsp Punjabi Garam Masala

Salt to taste

1 - 1.5 LB halibut fillet

Lemon, cilantro and sliced red pepper for garnish.

Spices Used: Punjabi Garam Masala
Moghul Curry

Instructions:

1 - Make Mogul Curry Sauce according to recipe ([link](#)).

2 - Add Punjabi Garam Masala and salt. Simmer for 2 minutes.

3 - Add Halibut, cover and poach gently for 9-12 minutes until fish flakes easily.

4 - Finish with squeeze of lemon. Garnish with cilantro and pepper slices.

5 - Serve with Basmati or jasmine rice.