



Wrapping up 2019 with the best, most flavorful, sauciest lime and coconut milk snapper fillet!!!!



Ingredients

For the mchuzi

1 red onion	1/4 teaspoon of black pepper
5 cloves of garlic	1 1/2 cup of coconut milk
2 tomatoes, minced	Zest of 2 limes
1 tablespoon of tomato paste	Juice of 2 limes
1/2 teaspoon of cumin	Dania for garnish
1 tablespoon of ginger spice	

The marination

2kg of snapper	1 tablespoon ginger powder
1 tablespoon soy saece	1/4 tablespoon of pepper
6 cloves of garlic	1 tablespoon of cumin
1 tablespoon of thyme	

Method

Add all the marinate ingredients and slather them over the fish. Let this marinate for 1 hour before cooking. Once marination is done, proceed to sear the fish until cooked through and still juicy.

Let's start the sauce: First in, red onion and garlic. Cook these until softened and fragrant.

Then add the tomatoes, tomato paste and the spices. Mix them in and let them cook down for about 5 min. Then add the lime juice and the lime zest. Mix that in and then add the coconut milk. Let this simmer on low heat for about 20 min.

Once done, scoop out about a bowlful, add the seared fish, then slather the scooped out portion over it. Let this sit for about 2 min, then serve it up.



SERVE WITH: with some ugali na mboga/roast potatoes and a great salad

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/lime-coconut-milk-snapper-fillet/>

Video: <https://youtu.be/ye5fW5RqWnY>