



Photo by Angela Hawkatuk

Served on a bed of white rice and finished with a mildly spicy coconut, honey, cilantro, ▲ and lime sauce.

INGREDIENTS:

- 2 cups coconut milk
- 1 tablespoon chopped fresh cilantro
- 1½ tablespoons minced garlic
- 2 tablespoons fresh ginger
- 1 tablespoon lemon juice
- ¼ cup lime juice
- ½ cup honey
- ½ teaspoon dried thyme
- ½ cup soy sauce
- 2 tablespoons chili paste
- 1 tablespoon rice vinegar
- ½ teaspoon black pepper

- 4 to 6 tilapia fillets (4-7 ounces each)
- Margarine or unsalted butter
- Oil

DIRECTIONS:

Combine first 12 ingredients, mix well. Heat oil and butter in wok or skillet. Cook tilapia about one minute per side on medium-high heat. Add enough sauce to almost cover fish, then high simmer until sauce reduces by half. Place fish on a bed of white rice and pour remaining sauce from pan over fish and rice. ♦

Serves 4

This recipe was reduced from a large recipe and may need to be adjusted according to taste.