

Curried mahi mahi with rice

Cook some rice

Put 2 cups of rice into a pot

Add 4 cups of water.

Turn heat to high

Bring the rice to a boil

Turn heat to low and put the cover on

Cook it for 15 minutes

Move the saucepan off the burner and onto a cool place on the stove

Take the cover off and put a towel over the top of the saucepan then put the lid back on

Leave the rice aside until you serve your plates

Make the curry paste. Every ingredient goes into the food processor

Roughly chop 4 cloves of garlic

Seed & de-vein then roughly chop 1 jalapeño

Roughly chop the shallot

Roughly chop the ginger

Pick all the leaves off the basil plants

Pick the leaves off the cilantro stems

Then add the rest of these things to the food processor:

3 T fish sauce

Juice from one lime juice

1 tablespoon brown sugar

1 teaspoon ground cumin

1 teaspoon ground coriander

1 teaspoon ground white pepper

1 can coconut milk I put on your table

Get Scott to help you to process this to a paste.

Cook the mahi mahi

Cut the fish into 12 equal sized pieces.

Put your frying pan on the big burner and turn it on to low heat.

Add the curry paste stir continuously while cooking for 5 minutes

Gently place the mahi mahi pieces in the liquid. Turn the heat to high for **2 minutes** then turn it back to medium. Cover the pan and cook for **5 more minutes**

Uncover. Flip the fish with the fish spatula. Get Chuck or Scott to help. Cook the fish for **another 4 minutes**. Get Scott to help you check doneness.

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Serve the plates
Put out 12 plates
Put a spoonful of rice on each plate
Divide the fish and put next to the rice
Spoon a bit of the sauce onto the fish and also a little bit on the rice
Garnish with herbs or the nasturtium flowers if you'd like