

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Los Mariscos en Compota Cacahuete Caluroso

Adapted From Recipes by Dave DeWitt and Nancy Gerlach

Seafood dishes always taste better when the title is in Spanish, yes? This meal is plenty zesty, and unusual in its use of peanuts. A nice surprise, though...

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| <i>1 lb white-fleshed fish fillets</i> | <i>1 Tbsp coriander seeds</i> |
| <i>1 lb raw shrimp</i> | <i>2 large, ripe tomatoes, peeled & chopped</i> |
| <i>4 Tbsp light olive oil, divided</i> | <i>1 cup low-sodium chicken broth</i> |
| <i>1 small yellow onion, peeled, chopped</i> | <i>1 cup coconut milk</i> |
| <i>1 green bell pepper, chopped</i> | <i>½ cup chopped roasted peanuts</i> |
| <i>1 Tbsp freshly-grated ginger</i> | <i>1 cup grated coconut</i> |
| <i>1 orange habañero chile, seeded & minced</i> | <i>chopped cilantro, for garnish</i> |
| <i>3 Serrano chiles, thinly sliced</i> | |

Wash fish and cut into pieces about 2-3 inches long. Peel and devein shrimp. Set aside.

In a large skillet, heat 2 Tbsp oil over medium heat. Add onion, bell pepper, ginger and chiles and sauté until onion is just soft. Add coriander seeds, tomatoes, broth and coconut milk. Simmer for 15-20 minutes, then carefully transfer to a blender and purée until smooth.

Return sauce to skillet and add peanuts and coconut. Simmer while you cook the seafood: In a separate skillet, heat remaining oil over medium heat and cook fish for a couple of minutes per side; don't brown! Remove fish to peanut sauce, then cook shrimp until just pink. Remove shrimp from skillet and add to sauce. Cook everything together until hot through and the sauce has thickened a bit, just a few more minutes.

Garnish and serve with steamed rice.

Yield: Four to six servings
Preparation time: 10 minutes
Cooking time: 20 minutes

