

Cod en Papillotte with Coconut Lime Sauce

Swick

Serves 1 | Active Time: 40 minutes | Total Time: 1 hour

Chef's Notes

Recipe courtesy of New Asian Cuisine and Chef Simpson Wong of Jefferson Grill in New York NY

Step 1: Making the Sauce

- 2 cans coconut milk
- 1/2 cup lemon grass, chopped
- 1/4 cup galangal, chopped
- 2 tbs galangal flower, chopped
- 10 makrut lime leaves, shredded
- 3 pieces bird's eye chili, seeds removed
- 3 tbs fish sauce
- 3 tbs sugar
- 3 tbs lime juice
- salt and pepper

Gently simmer coconut milk in a pot. Add lemon grass, galangal, galangal flower, lime leaves and chilies. Cook for 20 minutes over low heat, strain and add fish sauce, sugar and lime juice. Season with salt and pepper to taste. Set aside.

Step 2: Baking the Fish

- 4- 5 oz cod fillets
- 4 pieces okra, thinly sliced
- 1 cup sugar snap peas
- 10 cherry tomatoes, halved
- 1 tbs oil
- salt and pepper
- cilantro
- basil leaves

Place a small portion of sugar snap peas at the center of a 15 inch x 15 inch parchment paper. Layer the cod over the peas. Top off with okra and add the halved tomatoes.

Pour some of the coconut sauce over the fish. Secure the content by tying the four corners of the paper together at the center with a twine. Place parcels on a sheet pan. Bake in a 375° F preheated oven for 12 to 15 minutes. When it is ready, open parcels, garnish with cilantro and basil leaves. Serve immediately with steamed black sticky rice or baguette.