



# Fish with Madras Curry

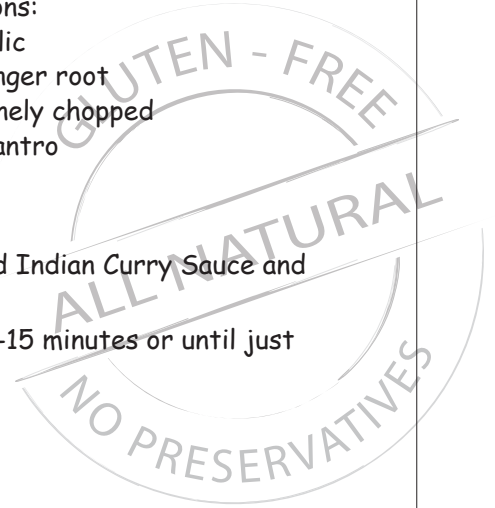
From [dulcetcuisine.com](http://dulcetcuisine.com)

- 2 thick fillets-6 oz each of halibut
- 1/4 c finely chopped onion
- 1/4 c Dulcet Mild Indian Curry Sauce\*

- optional additions:
- 1 † minced garlic
  - 1 † minced ginger root
  - 1 jalapeno, finely chopped
  - 2 T fresh cilantro

1. Place fish in a non reactive baking dish and top with onions, Dulcet Mild Indian Curry Sauce and optional ingredients if using.
2. Place baking dish on top shelf of oven and bake at 450 degrees for 10-15 minutes or until just cooked through.
3. Garnish with fresh cilantro

Serves two



\*Mild Indian Curry Sauce is gluten-free.

Notes: \_\_\_\_\_

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From our test kitchen:  
Instead of baking, try broiling or grilling the fish.