

GRAND  
PRIZE  
\$500

## Halibut parchment packets with coconut-almond rice

Renée Davis, SEATTLE

SERVES 4 | 45 MINUTES

Renée created this recipe with her favorite fish, opah, when visiting Hawaii, but she also makes it with halibut, which is easier to find.

$\frac{3}{4}$ tsp. red curry paste*	$\frac{1}{4}$ tsp. pepper
$\frac{3}{4}$ cup canned coconut milk	$\frac{3}{4}$ lb. asparagus, ends trimmed, cut into 2-in. pieces on the diagonal
3 tbsp. slivered almonds	$\frac{1}{4}$ lb. sugar snap peas
$\frac{1}{2}$ cup basmati rice	$\frac{1}{4}$ cup cilantro leaves
3 tbsp. unsweetened flaked coconut	Lime wedges
$\frac{3}{4}$ tsp. kosher salt, divided	
4 halibut fillets (6 oz. each)	

- 1. Preheat** oven to 400°. In a small bowl, whisk curry paste, gradually adding coconut milk. Transfer  $\frac{1}{2}$  cup sauce to another bowl; set bowls aside.
- 2. Toast** almonds in a small saucepan over medium heat until golden, 3 minutes. Stir in rice, reserved  $\frac{1}{2}$  cup sauce,  $\frac{1}{2}$  cup water, the coconut, and  $\frac{1}{2}$  tsp. salt. Bring to a boil, then reduce heat and simmer, covered, until rice is tender, 16 to 18 minutes.
- 3. Season** halibut with remaining  $\frac{1}{4}$  tsp. salt and the pepper while rice cooks. Cut 4 pieces of parchment, each 12 by 14 in. Set a fillet in center of each, then mound asparagus and peas on top (some may roll off). For each packet, bring 2 opposite sides of parchment up over ingredients and fold several times to seal. Bring other sides up and fold to seal. Place packets, folded sides up, on a rimmed baking sheet. Bake until fish is just opaque (poke with a sharp knife to check), 10 to 15 minutes.
- 4. Microwave** remaining  $\frac{1}{4}$  cup sauce to warm. Divide rice among 4 plates and top each with fish and vegetables from a packet, discarding extra liquid. Drizzle sauce over dishes and sprinkle with cilantro. Serve with lime wedges.

\*Find in grocery stores' Asian-foods aisle.

PER SERVING 600 CAL., 60% (357 CAL.) FROM FAT; 32 G PROTEIN; 40 G FAT (15 G SAT.); 31 G CARBO (3.5 G FIBER); 579 MG SODIUM; 84 MG CHOL. ■

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