

## THAI SEAFOOD CURRY

*(adapted from [Bon Appetit Everyday Meals](#))*

3 large limes  
1 tablespoon grapeseed oil  
1 shallot, finely chopped  
1 large red bell pepper, cut in small dice  
1 + 1/2 tablespoons minced fresh ginger  
2 teaspoons Thai green curry paste  
1 can (about 14 oz) light unsweetened coconut milk  
1 tablespoon fish sauce  
10 ounces cod fillets, cut into 1 1/2-inch chunks  
12 peeled large shrimp  
1/3 cup chopped fresh cilantro  
1/3 cup chopped fresh basil

Finely grate enough peel from 2 limes to measure 1 + 1/2 teaspoons. Squeeze enough juice from 2 limes to measure 2 tablespoons. Cut third lime into wedges, and reserve for serving.

Heat vegetable oil in large saucepan over medium-high heat. Add the shallots, bell pepper, and minced ginger; sauté until shallots and peppers soften up slightly, about 5 minutes, stirring occasionally. Stir in curry paste, coconut milk, fish sauce, lime peel, and 2 tablespoons lime juice. Simmer gently, for a few minutes. Sprinkle fish and shrimp with salt and pepper. Add fish and shrimp to curry sauce. Return to very gentle simmer and cook just until fish and shrimp are opaque in center, 5 to 6 minutes. Season to taste with salt and pepper. Add cilantro and basil; serve with lime wedges, over steamed white rice.