MAHI-MAHI IN THAI-CURRY SAUCE
(from the Bewitching Kitchen)

2 tablespoons Thai red curry paste
1/2 cup unsweetened light coconut milk
1/2 cup full-fat yogurt
1 Tablespoon fish sauce
2 Tablespoons brown sugar
1/4 cup water
2 tablespoons grapeseed oil
1 red bell pepper, thinly sliced
1 cup sliced fresh shiitake mushrooms, thinly sliced
3 mahi-mahi filets, cut in chunks
smidgen of olive oil + squirt lime juice + salt + pepper to season fish
fresh cilantro leaves
lime zest for serving

In a medium pot over medium heat, whisk together the curry paste, coconut milk, and yogurt. Bring to   a simmer and cook, whisking until the mixture is smooth, but don't let it boil too hard. Add the fish sauce, sugar, and water; stir until the sugar has dissolved. Simmer for a couple of minutes, cover and remove from heat. Reserve.

Season the pieces of fish with a tiny bit of olive oil, lime juice, salt and pepper. I just squirt a very small amount of oil to lightly coat the pieces, no need to measure. Use a light hand. Same goes for lime juice, salt and pepper. Reserve.

Heat a 12-inch skillet or wok over medium-high heat. Once it is hot, add the oil and heat until it is shimmering. Add the bell pepper, and mushrooms, and cook until the vegetables are starting to soften, about 3 minutes. Then add the fish and sauté for a few minutes. Pour the curry sauce into the skillet and heat it through. Serve the curry over rice, garnished with fresh cilantro and a little bit of lime zest, added right on the plate.