



**THAI 3 WHEELS**™

REAL THAI. REAL EASY.

## **Pasta with Halibut Fillet in Panang Curry Sauce**

### **INGREDIENTS**

- 8 oz. Thai 3 Wheels panang curry sauce
- 8 oz. Halibut fillet
- 8 oz. Pappardelle pasta
- 2 oz. Basil leaves
- 2 oz. Red pepper (cut into thin strips)
- 1 oz. Lime leaves (finely shredded)
- ½ cup coconut oil

### **INSTRUCTIONS**

1. Bring a large pot of salted water to a boil. Add the pasta and cook for 6-7 minutes. Drain and set aside.
2. Pat dry the halibut fillet with a paper towel. Heat coconut oil in a frying pan over medium heat. Once the oil is hot, carefully place the halibut in the pan and season with sea salt and black pepper. Cook until fully done, then set aside.
3. In a separate saucepan, heat the panang curry over medium heat until it comes to a gentle boil. Turn off the heat.

4. Add the cooked pasta to the saucepan with the panang curry and toss to combine, ensuring the pasta is well coated with the sauce.
5. To serve, start by spooning the panang curry sauce over a serving plate. Next, arrange the pasta on the plate and place the cooked halibut on the side of the pasta. Garnish with red pepper, basil leaves, and lime leaves to your liking.

Have fun cooking!

<https://thai3wheels.com/product/panang-curry-cooking-sauce/>