

## Coconut Fish Curry with Lime & Lemongrass: Easy Tropical Delight

Coconut Fish Curry with Lime and Lemongrass: Your Ticket to a Tropical Flavor Adventure!



**TIME**  
**3-5 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

500g (1 lb) white fish fillets, cut into 1-inch chunks (cod, snapper, halibut, or tilapia work well)

1 tbsp oil (vegetable or coconut oil)

1 onion, sliced

2 garlic cloves, minced

1 tbsp grated ginger (freshly grated is best)

1 stalk lemongrass, smashed (or 1 tbsp minced lemongrass paste)

1 tbsp red curry paste (mild or medium, adjust to taste)

1 can (400ml) full-fat coconut milk (for creamy richness)

Juice of 1 lime (freshly squeezed)

Salt and pepper, to taste

Fresh cilantro, for garnish (optional)

Swaps and Notes:

**White Fish:** Use any firm, white fish fillets that hold up well in a curry. Cod, halibut, snapper, tilapia, or even firm salmon (though salmon has a stronger flavor that might compete) are good choices. Cut into uniform chunks for even cooking.

**Oil:** Vegetable oil or coconut oil are good choices for sautéing.

**Lemongrass:** Smashed lemongrass stalk adds an incredible aromatic, citrusy note. To smash, use the back of a knife or a rolling pin. If unavailable, 1 tablespoon of lemongrass paste can

be used (often found in tubes).

**Red Curry Paste:** This is key for the curry base. Adjust the amount based on your spice preference and the heat level of your paste. Yellow or green curry paste can also be used for a different flavor profile.

**Coconut Milk:** Full-fat canned coconut milk is crucial for the creamy richness of the curry. Do not use light coconut milk or a carton beverage, as it will not provide the same body.

**Lime Juice:** Freshly squeezed lime juice is essential for brightening the flavors at the end.

**Garnish:** Fresh cilantro adds a burst of freshness and color. You can also add thinly sliced red chilies for extra heat and visual appeal.

**Veggies (Optional):** You can add quick-cooking vegetables like bell pepper strips, green beans, or snap peas along with the fish for a heartier curry.

**Directions:**

**SautØ Aromatics:** Heat 1 tbsp oil in a large pot or deep skillet over medium heat. Add the sliced onion, minced garlic, and grated ginger. SautØ for about 3-5 minutes until the onion is soft and translucent and the garlic and ginger are fragrant.

**Add Lemongrass & Curry Paste:** Add the smashed lemongrass stalk and red curry paste to the pot. Cook for 1 minute, stirring constantly, to toast the curry paste and release its aromas.

**Simmer Coconut Milk:** Pour in the can of full-fat coconut milk. Stir well to combine, scraping up any bits from the bottom of the pan. Bring the mixture to a gentle simmer.

**Add Fish & Cook:** Once simmering, gently add the fish fillets, cut into chunks, to the curry. Cook gently (maintaining a low simmer) for 6-8 minutes, or until the fish is opaque, cooked through, and flakes easily with a fork. Be careful not to overcook the fish, as it can become tough.

**Finish with Lime & Season:** Remove the pot from heat. Stir in the juice of 1 lime. Season with salt and pepper to taste. Adjust salt, pepper, or lime juice as needed.

**Garnish & Serve:** Garnish generously with fresh cilantro. Serve hot, typically over steamed white or brown rice for a complete and satisfying meal.

**Tips for Success:**

**Fresh Aromatics:** Fresh garlic, ginger, and lemongrass will yield the best, brightest flavors.

**Don't Overcook Fish:** Fish cooks very quickly, especially in a simmering sauce. Watch closely to prevent it from becoming dry.

**Toast Curry Paste:** Briefly cooking the curry paste before adding liquid deepens its flavor.

**Full-Fat Coconut Milk:** This is crucial for the rich, creamy texture of the curry.

Lime at the End: Adding lime juice at the very end brightens the flavors without it becoming bitter from prolonged cooking.

Taste and Adjust: Always taste the curry before serving and adjust salt, pepper, or lime juice as needed.

Serving Suggestions and Pairings:

## DIRECTIONS

1. **Making :** Coconut Fish Curry is a quick and straightforward process, primarily done in one pot for easy cleanup!
2. **SautØ Aromatics:** Heat 1 tbsp oil in a large pot or deep skillet over medium heat. Add the sliced onion, minced garlic, and grated ginger. SautØ for about 3-5 minutes until the onion is soft and translucent and the garlic and ginger are fragrant.
3. **Add :** Lemongrass & Curry Paste: Add the smashed lemongrass stalk and red curry paste to the pot. Cook for 1 minute, stirring constantly, to toast the curry paste and release its aromas.
4. **Simmer :** Coconut Milk: Pour in the can of full-fat coconut milk. Stir well to combine, scraping up any bits from the bottom of the pan. Bring the mixture to a gentle simmer.
5. **Add :** Fish & Cook: Once simmering, gently add the fish fillets, cut into chunks, to the curry. Cook gently (maintaining a low simmer) for 6-8 minutes, or until the fish is opaque, cooked through, and flakes easily with a fork. Be careful not to overcook the fish, as it can become tough.
6. **Finish with :** Lime & Season: Remove the pot from heat. Stir in the juice of 1 lime. Season with salt and pepper to taste. Adjust salt, pepper, or lime juice as needed.
7. **Garnish & :** Serve: Garnish generously with fresh cilantro. Serve hot, typically over steamed white or brown rice for a complete and satisfying meal.
8. **Tips for Success:** Fresh Aromatics: Fresh garlic, ginger, and lemongrass will yield the best, brightest

flavors.

9. Don't : Overcook Fish: Fish cooks very quickly, especially in a simmering sauce. Watch closely to prevent it from becoming dry.
10. Toast : Curry Paste: Briefly cooking the curry paste before adding liquid deepens its flavor.
11. Full-: Fat Coconut Milk: This is crucial for the rich, creamy texture of the curry.
12. Lime at the : End: Adding lime juice at the very end brightens the flavors without it becoming bitter from prolonged cooking.
13. Taste and : Adjust: Always taste the curry before serving and adjust salt, pepper, or lime juice as needed.
14. Serving Suggestions and Pairings: This Coconut Fish Curry is a complete and incredibly flavorful meal on its own. It's fantastic served hot over a bed of fluffy steamed white rice or brown rice. You could also serve it with a side of steamed green beans or a simple cucumber salad (like my Cucumber Salad) to balance the richness. For other delicious Asian-inspired dishes, consider my Chinese Pepper Steak or Crispy Shredded Chilli Beef.
15. Storage and Leftover Tips: Coconut Fish Curry is best enjoyed fresh. If you have leftovers, store them in an airtight container in the refrigerator for up to 1-2 days. To reheat, gently warm in a pot on the stovetop over low heat, adding a splash of water or coconut milk if the sauce has thickened too much. Be very careful not to overcook the fish when reheating. Freezing cooked fish curry is generally not recommended as the fish texture can become rubbery upon thawing.
16. More Recipes You Will Love: If you loved the bold, savory, and aromatic flavors of this curry, here are a few more fantastic savory recipes that I think you'll absolutely love:
17. For another comforting, one-pan meal with a protein, check out my Slow Cooker Chicken & Gravy.
18. If you're a fan of rich beef dishes, my : Beef Miso Ramen is a must-try for a comforting bowl.
19. For a versatile seasoning that makes any meat dish shine, my Best Burger Seasoning is perfect for your grilling adventures.
20. And for another unique sauce to pair with various dishes, my Amazing Red Chimichurri Sauce is a fantastic choice.
21. For a savory and hearty beef and potato meal, my Garlic Butter Steak and Potatoes is a comforting option.
22. Final Thoughts: This Coconut Fish Curry with Lime and Lemongrass is a true culinary delight - bringing a burst of tropical flavor, creamy richness, and subtle spice right to your kitchen. It's perfect for a quick, healthy, and incredibly satisfying dinner that feels both exotic and comforting. Give it a simmer, and enjoy this delicious flavor adventure!
23. What's your favorite ingredient for adding an authentic Asian flavor to your dishes? Share your ideas and feedback in the comments below, and don't

forget to follow Chef Maniac for more delightful and inspiring recipes!

## SWAPS & NOTES

**White Fish:** Use any firm, white fish fillets that hold up well in a curry.

Cod, halibut, snapper, tilapia, or even firm salmon (though salmon has a stronger flavor that might compete) are good choices.

Cut into uniform chunks for even cooking.

**Oil:** Vegetable oil or coconut oil are good choices for sautéing.

## TIPS FOR SUCCESS

**Fresh Aromatics:** Fresh garlic, ginger, and lemongrass will yield the best, brightest flavors.

**Don't Overcook Fish:** Fish cooks very quickly, especially in a simmering sauce.

Watch closely to prevent it from becoming dry.

**Toast Curry Paste:** Briefly cooking the curry paste before adding liquid deepens its flavor.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/coconut-fish-curry-with-lime-lemongrass-easy-tropical-delight/>