

DESTINATION 5

south  
america

Brazilian Fish Stew —  
Moqueca de Peixe



**Servings:** 5

**Ingredients:**

- 1 pound Mahi mahi
- 1 pound Snapper
- 2 limes, juiced
- 2 tablespoons olive oil + extra for pan
- 1 clove garlic, minced
- salt and freshly ground pepper to taste
- 2 green bell peppers, sliced
- 1 large onion, sliced
- 4 plum tomatoes, deseeded, diced
- ½ cup cilantro, chopped + extra for garnish
- 1 teaspoon paprika
- 1 jalapeno, finely chopped
- 2 cans coconut milk (13.5 oz. each)

**Instructions:**

Cut fish into 1 – 2 inch pieces and place in a bowl. Add lime juice, olive oil, garlic, salt and black pepper. Marinate for 1 hour in refrigerator.

Drizzle 2 Tbsp. of olive oil in large sauté pan or dutch oven. Add peppers, onions tomatoes and cilantro. Top with fish and marinade.

Whisk together paprika, jalapeno and coconut milk. Pour over the fish and vegetables. Bring to a boil, then simmer, covered for 15 minutes. Toss slightly. Continue to simmer uncovered for 15 more minutes. Vegetables should be tender.

Divide stew into shallow bowls.

Garnish with cilantro.

Best served with rice and fried plantains.