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Plantain Crusted Grouper

Serves 4

Ingredients:

4 Grouper filets	1 pinch salt
2 fresh red chiles, chopped	2 cups plantain chips, crushed
1 bunch green onions, chopped	¼ cup cilantro, chopped
3 garlic cloves, sliced	1 TBSP crushed red pepper
2 TBSP cilantro, chopped	1 tsp fish sauce
1½ TBSP fish sauce	3 eggs, lightly beaten
1 TBSP honey	avocado oil for frying
3 TBSP olive oil	1½ cups white rice
1 TBSP lime juice, plus extra for serving	1 can coconut milk
1 tsp rice wine vinegar	1¼ cup water

Preparation:

1. Put chiles and garlic in a small bowl or mortar. Using a pestle or spoon, mash up the garlic and chiles to release all of the flavors. Add a pinch of salt and honey to the bowl and continue to mash the mixture. Next, add fish sauce, green onions, and olive oil. Continue to mix until all of the ingredients are well incorporated. Last, mix in cilantro and lime juice. Set the chile sauce aside until ready to use.
2. Place plantain chips in a large Ziploc bag. Using a mallet smash the chips in the bag to create crumbs. The crumbs don't need to be super fine, but small enough to create a breading on the fish. Add crushed red pepper and chopped cilantro to the plantain crumbs and mix well. In another bowl lightly beat eggs and fish sauce together.
3. Place a large pan over medium/high heat and drizzle avocado oil to coat the bottom. You want the pan to be pretty hot in order to get your crust nice and golden. Taking your fish filets one at a time, dip them into the egg mixture and then roll the fish in the plantain mixture. Place each piece of fish in the hot pan. Adjust the heat if the pan gets too hot. Fry the fish until the crust is a golden brown color, about 5-7 minutes on each side.
4. While the fish is cooking, place rice, water and coconut milk in a medium pot over high heat. Bring to a boil and cover with a lid. Reduce heat to low and cook for 15 minutes. Once rice is done cooking, place in a serving bowl.
5. When the fish is done cooking, place each filet on a plate and sprinkle with lime juice. Add the chile sauce to the fish and serve with coconut rice.

Adapted from: *Chile Fish with Plantain Crust and Coconut Rice*, [nikkisgreattastes.com](https://www.nikkisgreattastes.com),
<https://www.nikkisgreattastes.com/plantain-crust-ed-fish/>

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