



Seafood Hot Pot

Makes: 4 servings

Total Time: 30 minutes

Herb Toast:

- 6 tbsp salted butter, at room temperature (see Chef's Note)
- 1 tbsp chopped fresh parsley
- 1 tbsp chopped fresh basil
- 1 tbsp chopped fresh cilantro
- 6-8 baguette slices, 1-inch thick

Fish:

- 4 tbsp salted butter
- 1/4 cup coconut oil
- 8 clams, scrubbed
- 8 mussels, scrubbed and debearded
- 8 jumbo shrimp, shells removed and deveined
- 1 pound Mahimahi, Salmon or Halibut, cut into 2-inch chunks
- 6 garlic cloves, minced or grated
- 1 stalk lemongrass, tender white inner core only, minced
- 2 tbsps fish sauce
- 1/4 cup sweet Thai chili sauce
- Juice of 1 lemon
- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh cilantro

Make the Toast:

Preheat the oven to 350°F. In a small bowl, mix together the butter and herbs. Arrange the bread on a baking sheet. Spread the butter evenly over each slice. Bake for 10 to 15 minutes, or until the bread is toasted and golden brown.

Meanwhile, make the fish. In a large skillet, melt the butter and coconut oil over medium heat. Add the clams, mussels, shrimp, and mahimahi and cook, stirring occasionally, until the shrimp

are opaque and the clams and mussels have opened, 8 to 10 minutes. Discard any clams or mussels that have not opened after 10 minutes. Add the garlic and lemongrass and toss to combine. Cook for about 1 minute, or until the garlic is fragrant.

Stir in the fish sauce and Thai chili sauce and cook until warmed through. Remove the skillet from the heat and add the lime juice, basil, and cilantro.

Serve warm, with the toast alongside for mopping up the sauce.

Chef's Note:

If you don't have salted butter, it's fine to use unsalted...just add 1/2 teaspoon where the butter is needed.

Recipe from Half Baked Harvest