SLOW COOKER WHITE FISH

INGREDIENTS 675 g (1 1/2 lb) white fish fillets 1 cup canola oil 1 can of coconut milk of 400 ml 1/4 cup creamy peanut butter 1 chopped onion

PREPARTION

- 1. Place the fish fillets in the slow cooker. Cover with oil.
- 2. Cover and cook on Low for 45 minutes or until the fish flakes with a fork.
- 3. In a saucepan, mix the other ingredients to prepare the sauce.
- 4. Simmer for 6 to 8 minutes over low heat, stirring occasionally.
- 5. Serve the fish with the sauce!

Inspired by: www.ricardocuisine.com (fish) et www.lesrecettesdecathy.com (sauce)

apainintheneck.org

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