**Green Curry Fish**

2 tablespoons canola oil

2 shallots, thinly sliced

3 tablespoons green curry paste

1 (15 ounce) can unsweetened coconut milk

¾ cup chicken broth-using Anne’s Old Fashion Chicken Base

2 cups fresh or frozen corn kernels

1.5 pounds, boneless skinless white fish, cut into 1.5 inch pieces

1 cup small basil leaves

1 jalapeno, thinly sliced

Heat the canola oil in a large, deep skillet over medium-high heat. Add the shallots and green curry paste. Cook, stirring, until the shallots are soft, 2 to 3 minutes. Add coconut milk and chicken broth, bring to a simmer.

Stir in corn and fish pieces. Cover and simmer over medium heat until fish is opaque throughout, 6-8 minutes.

Spoon the curry over cooked rice in serving bowl and top with a squeeze of lime juice, basil leaves and jalapeno slices