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Baihian Halibut

2 tablespoons extra virgin olive oil
2 tablespoons fresh lime juice
4 (1-inch thick) halibut steak halves (about 2 pounds)
1 small onion, chopped
1 cup chopped green bell pepper
1 teaspoon salt
2 large garlic cloves, thinly sliced
1 serrano chile or jalapeno pepper, seeded and minced
1/2 cup unsweetened coconut milk
1 medium tomato, diced)

With a fork, whisk 1 tablespoon of the oil and all the lime juice on large platter, add fish, and turn to coat.

Heat remaining tablespoon oil in a 12-inch nonstick skillet over medium heat. Add onion and pepper. Cook 6 minutes until onion is translucent and pepper is just tender.

Sprinkle 1/2 teaspoon of the salt over fish, add fish to skillet; pour coconut milk over fish and add tomato. Reduce heat to medium-low and simmer 8 to 9 minutes, turning fish halfway through cooking time.

Stir remaining salt into sauce, spoon over fish a few times, and serve immediately.