

# Scallion-Curried Swordfish



4 thick swordfish steaks  
2 T olive oil  
4 scallions, sliced into thin pieces  
2 large fennel bulbs (sliced in half the long way)  
1 ½ t curry powder  
Juice from one lemon, freshly squeezed  
1 c vegetable broth  
Salt and pepper, as desired

Heat oil and sauté fennel until it's tender. Add scallions and stir till soft.

Combine vegetable broth, lemon juice and curry powder in a bowl and stir till well blended. Add to fennel and scallion mixture and let it heat through.

Sprinkle swordfish steaks with salt and pepper as desired. Broil until done, turning once. Remove from broiler and top with vegetables and sauce.

