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Steamed Shaari Fish

Ingredients

4-5 Medium Shaari fish
3 Onion bulbs
3 Tomatoes
3 pieces ginger
4-5 heaped tsp. mayonnaise
4 pieces red chili
Black pepper
Salt
Butter

Preparation

1. Wash and clean the fish thoroughly (removing the gills, intestines, tail and fins). Preferably rinse with salt and drain
2. In a separate bowl, mix the following: minced onions, tomatoes, ginger, salt, black pepper and mayonnaise. Simply blend to taste
3. Proportionally stuff the mixed spices inside the fish
4. Cut an aluminum foil according to fish size for wrap
5. Spread butter on foil before wrapping fish
6. Wrap carefully then steam fish for 30minute
7. On a separate foil, spread butter, then put diced carrots, broccoli, corn kernel & mushroom and steam for 3-5 minutes
8. Lay fish in a big oval plate to garnish with steamed vegetables
9. Serve hot and spicy.
10. Thanks to Choose Wisely for this recipe

Cooks Note