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**Saloon**

## Ingredients

2 lb. Faskar fish (fillets)  
2lb. fresh tomatoes  
3 medium onions  
5 cloves garlic  
1 bundle fresh coriander  
Curry leaves  
Fenugreek leaves  
2 pieces of dry lemon  
1 tsp. tomato paste  
Mixed spices ( coriander, turmeric, cumin and chili powder)  
Salt to taste  
Oil to fry

## Preparation

- 1 Half cook the fish by frying in oil
- 2 Sauté garlic, onion, and curry leaves until brown
- 3 Add the fresh tomato and cook for 5 minutes
- 4 Add the mixed spices and dry lemon
- 5 Add coriander leaves and fenugreek. Cook for 5 minutes
- 6 Add fish and 4 cups of water, and cook on low heat
- 7 Can be served with white rice.
- 8 <em>Thanks to Choose Wisely for this recipe</em>

## Cooks Note

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