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# Machboos Al Samak



## Ingredients

32 fl oz. water  
2lb. rice  
2lb. Shaari Eshkeli fish (cut into fillets or pieces)  
3 medium size onions  
5 pieces cloves garlic  
1 bundle coriander  
Curry leaves  
3.5 oz. boiled black eye dry beans  
1 oz. tomato paste  
3 pieces dry lemon  
2 tsp. dry spice (cumin, coriander, turmeric)  
1 tsp. red chili powder  
Salt to taste  
2 lb. fresh tomato  
Oil to fry

## Preparation

- 1 Clean the fish thoroughly and fry in oil (half cook)
- 2 Sauté the onion & garlic and curry leaves until brown
- 3 Add fresh tomato and cook for about 5 minutes
- 4 Add the tomato paste, mixed spices, dry lemon, coriander leaves and beans
- 5 Cook for 5 minutes
- 6 Add fish, rice and 4 cups of water
- 7 Cook on low heat and simmer until rice is done.
- 8 <em>Thanks to Choose Wisely for this recipe</em>

## Cooks Note

