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by Laurence Vanneyre

Faskar Tagin Lolo's Way

Ingredients

2 Faskar fish cut into fillets
1 big onion
3 potatoes
1 pickled lemon
3.5 oz. sliced green olives
Fresh basil
Fresh mint
Coriander powder
Servings
2
Person

Preparation

1. In a boiling water saucepan, introduce 3 potatoes to be cooked
2. Peel and chop the onion
3. Introduce the onion pieces in an hot pan with a bit of oil
4. Add the filets
5. Salt
6. Add coriander powder
7. Add a bit of water
8. Add the basil and mint leaves
9. Add again a bit of water
10. Keep heating around 10 minutes
11. Add in the hot pan the cooked potatoes
12. Add the olives and the lemon cut in slices
13. Reduce the fire and keep 10 more minutes.
14. Thanks to Choose Wisely for this recipe

Cooks Note

Serves 2