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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
