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Ginataang Tilapia (Fish in Coconut Milk)

Ingredients

750g Tilapia (fish)
1 can coconut milk
1 medium onion - diced
2 medium tomatoes - diced
1 tbsp ginger - cut into strips
2 sili peppers (Filipino red chili pepper) - slit in half
1 siling labuyo (Filipino hot chili) - slit in half
1/2 tsp salt
2 tbsp oil

Preparation

- 1 Clean the fish and slice the side to make a pocket.
- 2 Combine onion, tomatoes, ginger, sili peppers and sili labuyo chilies in a large bowl.
- 3 Stuff fish with this mixture.
- 4 Place the fish in a heated pan with some oil.
- 5 Pour the can coconut milk on top of the fish.
- 6 Season with 1/2 tsp salt.
- 7 Simmer over low heat for 15 minutes.
- 8 Add spinach and allow it to simmer for 1 minute.
- 9 Serve hot with steamed white rice.

Cooks Note
