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by Mike

Spicy Fish Sarciado



Ingredients

2 lbs fish, cut into 5-6pcs
5 tbsp light olive oil
3 cloves garlic, minced
2 Jalapeno pepper, sliced to rings
2 tomatoes, diced
2 onions diced
2 tbsp fish sauce
1 tbsp ginger, minced
1 1/2 cup water
1/4 cup all-purpose flour
Salt and pepper to taste

Preparation

1. Sprinkle fish with salt and set aside for 15 minutes. Then, cover fish with flour.
2. In a skillet over medium heat, fry fish in olive oil until both sides are light brown.
3. Remove the fish from pan and drain oil with paper towel.
4. In a skillet, saute ginger, onion, garlic and tomatoes over medium heat in the olive oil until tomatoes are soft.
5. Add fish sauce and water and bring to gentle boil. Then add the fish in lower heat.
6. Season with salt and pepper.
7. Add jalapeno pepper and simmer for 3 minutes. Remove from heat and serve with rice. Enjoy!

Cooks Note

No. of servings: 4