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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
