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## Spicy Fish Sarciado [1]

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- [Review](#) [1]
- [16 Made it](#) [2]
- [6 Love it](#) [3]
- [share](#)
- [save](#) [4]
- [print](#) [5]

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

### Links

- [1] <https://www.expatswoman.com/ewfood/recipes/spicy-fish-sarciado>  
[2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6348?destination=printpdf/6348&token=2fd15db06c26cb1dac5874175f8ca336>  
[3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/6348?destination=printpdf/6348&token=2fd15db06c26cb1dac5874175f8ca336>  
[4] <https://www.expatswoman.com/ewfood/printpdf/6348>  
[5] <https://www.expatswoman.com/ewfood/print/6348>

