

## Fish Curry



**Serves 4**

### Ingredients

- 4 pieces of Bassa Fillets cut into big cubes
- 1 tablespoon of garlic paste
- 1 tablespoon of ginger paste
- 1 green chili – deseeded for less hot
- 1 knob of ginger thinly sliced and then julienned
- 1 green chili – julienned
- 1 tablespoon of **Le' Spice Curry Powder Spice Mix**
- 2 tomatoes – roughly chopped
- 2 tablespoons of oil

### Method

- In a sauce pan heat the oil
- Add ginger garlic paste and chopped green chillies and stir lightly
- Add the Le' Spice Curry Powder Mix
- Stir for around about 1 minute
- Add the fish fillets
- Stir the fish very gently
- Stir frying the fish lightly golden
- Add the chopped tomatoes and cook until the water has evaporated and the oil separated from the water.
- Garnish with the julienned ginger and green chillies.
- Serve with Naan Bread or Plain rice