

# MASALA FISH CURRY



## SERVING SUGGESTIONS:

Garnish with green coriander.  
Serve hot with rice/roti.

## INGREDIENTS

240 grams fish cut into small pieces

Mix with: ¼ tbsp. salt + ¼ tbsp. turmeric + 1 tsp. lemon

3 tbsp. mustard oil

1 dry red chilli broken into pieces

1 bay leaf

Paste of 1 tomato + 3 garlic cloves + 1 piece of ginger

2 tsp. Spicebox Organics **MUSTARD FISH CURRY SPICEBLEND**

1 tsp. brown sugar

Salt to taste

## DIRECTIONS

1



Heat oil to smoky point



Let it cool a little

2



Add paste. Cook for 3 minutes

3



Add dry chilli and bay leaf

4



Add salt, masala and sugar

5



Mix and add fish pieces

6



Coat well with masala

7



Add ¼ cup of water

8



Simmer fish in mix for 6-8 minutes.