



## Grilled peri peri fish ( ES ) ( OP I )

Serving: 1

Non Veg

### *Ingredients*

- Fish any 200 grams
- peri peri sauce 4 tsp
- Red chillies 1 tbsp
- Ginger garlic paste 1 tsp
- Salt to taste
- Lemon juice 1 tsp
- rice flour 1 tbsp
- Chat masala 1 tsp ( optional )

### *Preparation Method*

- First wash fish properly then marinate fish properly
- Mix all ingredients together
- Apply properly masala on whole fish or if required give a cut on fish piece
- Put a tawa on heat , let it get hot . then add 1 spoon oil , put fish on it
- Grill it over 5 to 10 mins or till done on both the side
- serve with vegetable salad