



Fish tomato curry

Serving: 1

Veg

Ingredients

- 3 big tomatoes
- 1 small onion
- 1 tbsp coriander seeds
- 1 clove
- 2-3 pepper corn
- 3-4 garlic
- 1 small pc ginger
- mint leaves 10-15
- fish 100 grams
- Salt , red chilli powder and garam masaal to your taste
- Coriander chopped 2 tbsp

Preparation Method

- Grind all the ingredients to smooth paste , except masalas and fish
- Heat pan on high flalme , saute the puree for 8-10 minutes till the raw smell goes off
- Now add fish and all the masalas , saute for 2-3 minutes n
- Add water 1 cup , let the fish cook completely , can adjust water to your preference.
- serve hot , garnish with coriander