



Tawa fry fish

Serving: 1

Non Veg

Ingredients

- Basa fillets 2-3(200 grams total)
- Juice of 1 lemon
- Ginger-garlic paste 1 tablespoon
- Turmeric powder 1/2 teaspoon
- Garam masala powder 1 teaspoon
- Salt to taste
- Red chilli powder 1 teaspoon
- Coriander powder 1 tablespoon
- fresh coriander leaves chopped 2 tablespoons
- Egg 1
- Rice flour 2 tbsp
- Oil 1 tablespoon
- curry leaves 4-5

Preparation Method

- Cut the fish into medium size pieces and place them in a bowl. Add lemon juice, ginger-garlic paste, turmeric powder, garam masala powder, salt, red chilli powder and coriander powder and mix well.
- Roughly chop curry leaves and add to the fish along with the chopped coriander and egg. Mix well. Add rice flour and mix again.
- Heat oil in a non-stick grill pan. Place fish pieces and cook till evenly done from both the sides.
- Transfer the cooked fish on a serving dish.