**Amritsari Fish Fry**

Prep time: 15 Min Cook time: 15 Min

**Ingredients:**

* 250 gm fish, rinsed and cut
* 1 tsp ginger-garlic paste
* ¼ tsp ajwain
* 1 tsp red chili powder
* 1 tsp kasuri methi, crushed
* 1 tsp garam masala
* ½ tsp amchur
* 2 tbsp curd
* 1 tsp lemon juice
* 3 tbsp besan
* ¼ tsp haldi
* 2 tbsp oil

**Instructions:**

* **Dry Roast the Besan:**

1. In a pan, dry roast besan (gram flour) for a few minutes until you get a nice aroma. Set aside.

* **Prepare the Marinade:**

1. In a mixing bowl, combine ginger-garlic paste, red chili powder, garam masala, turmeric powder (haldi), salt, amchur, kasuri methi, lemon juice, and 1 tbsp of water. Mix well.

* **Marinate the Fish:**

1. Use this marinade to coat the fish pieces and set aside for 10 minutes.

* **Fry the Fish:**

1. Heat 2 tbsp of oil in a wide pan. Add ajwain (carom seeds) and let them crackle.
2. Place the marinated fish pieces one by one in the pan and fry them on medium heat for 4-5 minutes.
3. Flip the fish pieces and let them fry for another 5 minutes.
4. Sprinkle the roasted besan evenly over one side of the fish and continue to fry.
5. Flip the pieces and fry again until golden brown.
6. Serve hot with roti or rice and dal.