**Cumin Coriander Fish**

Prep Time: 15 minutes  
Cooking Time: 20 minutes  
Makes: 6 servings

**Ingredients**  
>3 tablespoons olive oil  
2 ½ tablespoons vinegar  
1 ½ teaspoons garlic (about 2 cloves)  
1 ½ teaspoons ginger (about 1 inch), peeled  
2 teaspoons salt  
1 teaspoon red chili powder (quantity based on level of spice desired)  
1½ teaspoons coriander powder  
1½ teaspoons cumin powder  
2 pounds catfish or tilapia (cubed)  
¼ cup chopped cilantro (optional)

**Directions**  
1. Blend 2 tablespoons olive oil, vinegar, garlic, ginger, red chili powder, salt, coriander, and cumin in a mini-food processor, blender or by hand until it is a thick paste.

2. Place the cubed fish in a shallow baking dish and brush with the mixture to coat evenly. Marinate in refrigerator for at least 4 hours.

3. Preheat the oven broiler.

4. Place the baking dish with marinated fish under the broiler on the oven's center rack for 10 minutes. Turn the fish and continue cooking until the fish flakes easily, about 7 more minutes. Serve immediately or to seal in the flavor, see Step 5 (recommended).

5. Add 1 tablespoon olive oil in a skillet and sauté until the fish is darker brown and hot. Top with optional cilantro if you have it available. Enjoy!