

THAI STEAMED FISH



Ingredients:

1 Whole	White meat fish – i.e. Snapper, Grouper or pomfret
1-2 Tbsp.	Thai Chili's (or local Chili)
¼ Cup	Garlic
2 ½ Tbsp.	Lime juice
½ Cup	Coriander (Cilantro)
3 Tbsp.	Thai Blend Seasoning (for make the sauce)
2 Tbsp.	Thai Blend Seasoning (for marinade the fish)
2 Tbsp.	Sugar
2 ½ Tbsp.	Fish sauce
½ Cup	Warm water

Directions

Preparing the sauce:

- Chop the chili, garlic and coriander.
- Mix warm water, lime juice, fish sauce, Thai Blend, sugar in a bowl and add the chopped chili, garlic and cilantro like below:



Preparing the fish:

- Clean the fish leaving the head on. After fish is cleaned and dried, cut slices on both sides and rub both sides with Thai Blend to marinate like below:



Steaming the fish:

- After the fish has marinated for at least 15 minutes, steam the fish for about 12-15 minutes or until the fish is cooked.
- Remove the fish from the steamer and let it sit for 2-3 minutes.
- Add the sauce that you made before and put on top of the fish.

- Final addition of Thai Blend seasoning and lime garnish for your taste preference.



This is a quick, healthy way to eat fish and you can eat this over rice.

Serves 2 people and just adjust recipe for more servings.