



Assam Steamed Fish

3-4 servings

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Assam Pedas Sauce**
- 300g fish fillet, lightly marinated with salt and pepper
- 1 medium sized tomato, cut into wedges
- 30g long beans, cut into 1-inch lengths
- 1 small onion, cut into wedges
- 10g fresh cilantro

Method:

- 1) Steam fish fillets, for 3 minutes in a steamer
- 2) Pour **AsianMeals® Assam Pedas Sauce** onto the fish and add vegetables
- 3) Steam for a further 2-3 minutes or until vegetables are cooked
- 4) Serve hot with rice

Chef's Tips:

AsianMeals® Assam Pedas Sauce can also be used with other kinds of seafood like prawns, squid and clams