



Assam Steamed Fish (serves 3 – 4 pax)

Ingredients:

- 120gm of Asian Meals Assam Pedas paste
- 400gm fish fillet, lightly marinated with salt and pepper
- 1 medium sized tomato, cut into wedges
- 30gm long beans, cut into 1-inch lengths
- 1 small onion, cut into wedges
- 10gm fresh cilantro

Cooking Method:

1. Steam the fish fillets for 3 minutes, then pour Asian Meals Assam Pedas paste onto the fish and add vegetables.
2. Steam for another 2~3 minutes or until the vegetables are cooked.
3. Ready to serve, best eaten with steamed white rice.

Chef tips:

Asian Meals Assam Pedas paste also can be used with other kinds of seafood like prawns, squids and clams.

