

Ingredients

Quantity:	Measure:	Ingredients:	Description:
8-12	Slices	Fish, general	Cook in
1/4	Teaspoon	Turmeric Powder	For marinade
1	Teaspoon	Chilly Powder, Red	For Marinade
3	Tablespoon	Cooking Oil	For frying
1	Teaspoon	Lime Juice	For Marinade
1	Medium	Onion	slice and fry
1	Teaspoon	Garlic Paste	Fry
1	Teaspoon	Ginger Paste	Fry
1	Medium	Tomatoes	Chop and fry
1/2	Teacup	Tomato Puree	Add
1/4	Teaspoon	Turmeric Powder	Add
1	Teaspoon	Coriander Powder	Add
1	Teaspoon	Chilly Powder, Red	Add
1	Teaspoon	Jeera Powder	Add
1	Teaspoon	Garam-Masala	Add
	As Required	Salt	Add
1	Teacup	Water	Add
1/4	Teacup	Coconut - Grated /Desiccated	For garnish
	As Required	Coriander Leaves (Kothimbir)	Washed, and cut

Method

Clean and Wash the Fish, and cut into slices. Marinate in 1/4 teaspoon turmeric powder, 1 teaspoon red chilly powder, and 1 teaspoon lime juice, for 1 hour.

Heat oil in a pan and saute the onion till it turns golden brown.

Add ginger-garlic paste and simmer for 2 minutes.

Add tomatoes and simmer for another 3 minutes.

Add pulp and all the powders and salt.

Cook till oil gets separated. Add 1 cup water.

Add fish and cook till fish is cooked properly. Take in a bowl.

Garnish with grated coconut and coriander leaves. Ready to serve.