



Kadazan-Dusun Raw Fish Salad

Ingredients

- 200 g Fresh fish fillet
- 1 cup Lime Juice
- 4 Onion
- 5 cm Ginger
- 6 Bird's Eye Chilli
- 10 g MAGGI® CukupRasa™
- 50 g Bitter Gourd
- 50 g Papaya
- 50 g Mango

Instruction

1. Firstly, wash and then slice the fish fillets thinly.
2. In a medium sized bowl, mix together the fish, lime juice, red onion, young ginger, bird's eye chillies, red chilli and the MAGGI Cukup Rasa. Allow it to sit for 10 minutes
3. To reduce the bitterness of the bitter gourd, coat it with salt and rise with water. Then, proceed to add in the bitter gourd, young papaya and mango to the mixture. Give it a good mix.
4. Let it chill in the fridge until it's ready to be served.
5. Best served as salad or an appetizer.

Nutrition

Carbohydrates	16.79 g
Energy	136.8 kcal
Fats	3.44 g
Protein	11.64 g

🕒 31 Minutes

⊕ 4 servings