



Simple Sambalicious' Mackerel

Ingredients

- 500 g Mackerel Fish (Ikan Kembung)
- 50 ml Cooking Oil
- 1 sudu kecil Turmeric Powder
- 1 sudu kecil Chili Powder
- 2 sudu besar MAGGI® CukupRasa™
- 2 sudu besar Corn Oil
- 4 Red Onion
- 4 ulas Garlic
- 2 sudu kecil Shrimp Paste Powder
- 2 sudu besar Tamarind Juice
- 200 g Chilli Paste
- 2 sudu besar MAGGI® Chilli Sauce
- 2 cawan Water
- 2 Red chili
- 30 g Spring Onion
- 2 sudu besar MAGGI® CukupRasa™

Instruction

1. To prepare the marinade, mix the turmeric powder, chilli powder and MAGGI® CukupRasa™ together.
2. Soak the fish up with the mixture and allow it to marinade for 10 minutes.
3. Next, heat up the cooking oil in a wok. Fry the fish until it turns nice and crisp. Then, set it aside.
4. While the fish is resting, heat up the corn oil in a deep skillet. Add in the onion and garlic until fragrant.
5. Then, add in the shrimp paste powder, blended chillies, tamarind juice, MAGGI® Chilli Sauce and water. Give it a good stir and allow the sauce to simmer until it thickens a little.
6. After that, toss in the red chillies, spring onions and MAGGI® CukupRasa™ and cook it for another minute.
7. Finally, add in the fishes and carefully coat each piece with the gravy. Allow it to simmer for 2 minutes. When oil separates from the gravy, the fish sambal is ready to be served.

Nutrition

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| Carbohydrates | 20.6 g |
| Energy | 291.37 kcal |
| Fats | 9.07 g |
| Protein | 31.21 g |

🕒 35 Minutes

⊕ 4 servings