Assam Pedas with Sardines

Ingredients

- 4 Fresh Sardine Fish
- 3 Red chili
- 2 cm Tumeric
- 1 cm Ginger
- 1 L Water
- 3 pcs Dried Tamarind Slice
- 2 Stalks Lemongrass
- 2 cm Galangal
- 10 pcs Kesum Leaves
- 2 tbsp MAGGI® CukupRasa™

Instruction

1. In a wok, add the blended ingredients (red chili, turmeric and ginger) in with water. Let it come to a boil.
2. Add in sardines, dried tamarind slices, lemongrass, galangal, daun kesum and MAGGI® CukupRasa™.
3. Let the gravy simmer until the fish is cooked and ready to be served!

Nutrition

Carbohydrates	4.95 g
Energy	116.33 kcal
Fats	4.34 g
Protein	14.1 g

20 Minutes

6 servings