Simple Grilled Fish With Petai

Ingredients

- 0.25 cawan Cooking Oil
- 3 Shallots
- 5 ulas Garlic
- 0.25 cawan Water
- 4 paket MAGGI® Sambal Tumis
- 800 g Red Snapper
- 20 Petai Beans
- 2 tangkai Lemongrass
- 1 keping Kaffir lime leaves
- 5 sudu besar Cooked Sambal
- 0.5 sudu besar MAGGI® CukupRasa™
- 1 in Kencur
- 1 Lime Juice

Instruction

1. Heat oil and sauté blended shallot and garlic until slightly dry. Then, add in MAGGI® Sambal Tumis. Fry until oil has separated. Set it aside when done.
2. Make a pouch shaped like a boat using aluminium foil to place the fish in.
3. Add sambal, lemongrass, MAGGI® CukupRasa™ and mix throughly together.
4. Coat fish with the ingredients and place the fish into the aluminium pouch.
5. Stuff the aromatic ginger (kencur) into the fish and sprinkle the petai beans over the fish.
6. Before grilling the fish, squeeze lime juice over it for a sourish taste. Seal the aluminium pouch.
7. Heat the pan and grill fish over it for 20-25 minutes or grill in the oven.

Nutrition

Carbohydrates	6.03 g
Energy	248.5 kcal
Fats	14.68 g
Protein	22.32 g

39 Minutes

8 servings