

Chunky Fish Fillets with Spinach Laing

Serves 6

Ingredients:

1 pack of **Pacific West Chunky Fish Fillets** 360g

- 500g Spinach
- 160g Carrot (sliced)
- 30g Ginger (chopped)
- 6 cloves Garlic (minced)
- 3 pcs Red Chili (minced)
- 400ml Coconut Milk
- 2 tbsp Shrimp Paste
- 2 tbsp Sesame Oil
- 2 tbsp Soya Sauce
- 2 tbsp Fish Sauce

Methods:

1. Heat up the sautepan and add sesame oil.
2. Sauté ginger, garlic and carrot.
3. Add red chili, shrimp paste, coconut milk, soya sauce and fish sauce. Adjust into medium heat and simmer for 10 minutes.
4. Add spinach gradually while covering with lid to steam and compress the leaves until all spinach has been added.
5. From frozen, deep fry Pacific West Chunky fish fillets until golden brown.
6. Arrange the Spinach Laing in the center of a plate and place the fish fillets on top.



PACIFIC
WEST

TM