



# SCRAMBLED FISH FRY with CHILLI & GARLIC INFUSED OLIVE OIL

## INGREDIENTS

500GM Gummy Shark Fillets  
2 Large Potatoes, boiled  
1 Medium Brown Onion  
1 Bunch Spring Onions  
Handful of Coriander Leaves  
5-6 Tbsp SATHYA Chilli & Garlic Infused Olive Oil  
1 Large Lemon, juiced  
1 Tsp fresh Ginger, ground  
2 Tsp Cumin Powder  
Salt to taste



## METHOD

Steam fish and peel potatoes and mash to a fine lumpy mixture.

Chop up onion, spring onions and coriander leaves finely.

Take Oil in a frying pan and heat, fry diced onions first to lightly brown.

Then add spring onions and mashed fish and potato mix, ground ginger, salt, cumin powder and fry until lightly brown.

Turn off the heat and sprinkle with fresh coriander leaves and lemon juice and stir through mix evenly.

Scrambled fish fry can be served over hot risotto or steamed rice.

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