



# PAN FRIED FISH with LEMONGRASS AND GINGER INFUSED OIL

## INGREDIENTS

500 gms Fish of your choice, cut into fillets  
3 – 4 Tbsps Sathya Lemongrass & Ginger Infused  
Olive Oil  
1 Tsp Cracked pepper  
1/2 Tsp Salt  
2 tablespoons of lemon juice



## METHOD

Cut the fish into fillets or bite sized pieces. Saute in a hot pan with Sathya Lemongrass and Ginger infused Olive Oil, pepper and salt.

Serve with rice, fries, or noodles or as a snack.

A nice addition to this is a side of Mango Salsa with Sathya Lemongrass and Ginger Infused Olive Oil.

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