
Assamese Fried Fish with Rice

Ingredients

- 1 cup basmati or long-grain rice
- 1 - 1 1/2 lbs firm white fish fillets, deboned.
- salt to taste
- 1" fresh ginger, peeled and minced
- 1 Tbsp ground coriander
- 1 Tbsp ground turmeric
- 1 Tbsp ground cumin
- vegetable oil for cooking
- 1 onion, chopped
- 2 Tbsp unsweetened dried coconut
- 1/2 cup green peas (optional)
- 1 carrot, diced
- 1 bay leaf
- lemon juice to taste

Directions

Cook rice and set aside. Cut fish into 1" slices. Sprinkle with salt.

In a small bowl, combine ginger, coriander, turmeric and cumin.

Heat a small layer of oil in a wok or large frying pan over high heat. Add the spices and cook until they release their aroma, stirring to make sure they don't burn. Carefully add the fish slices to the oil. Stir carefully to make sure fish slices are covered with oil on all sides. Lower heat to low, cover and cook for 5 to 7 minutes, depending on the thickness of your fish. Using a slotted spatula, remove fish slices to a platter, cover and set aside.

Add enough oil to cover the bottom of the pan, increase heat to medium-low and add the chopped onion. Saute, stirring occasionally, until translucent. Add the coconut and cook until the smell dissipates, about a minute. Add peas, carrots, and a teaspoon of lemon juice. Stir and fry for a couple of minutes. Stir in the cooked rice, making sure to coat all the rice with the oil. Cook for a few minutes. Carefully stir in the fish. Taste and add more salt and lemon juice as needed.