

Spiced Fish Cubes with Veggies

Ingredients

For the fish

Fish cubes (1.5") (about 40)
Salt to taste
½ tsp black pepper powder
1 cup chickpea flour (you may substitute it with all-purpose flour)
1 tbsp corn flour, or rice flour
1 tsp Curry Powder
1 tsp red chili powder (optional)
1 egg, beaten
2 tbsp lime juice
½ cup to ¾ cup water
½ tsp ginger, grated
½ tsp crushed garlic
½ tsp carom seeds, optional
Vegetable oil for frying plus 1 tbsp

For the veggies

1 tbsp vegetable oil
2 pods garlic, chopped
1 tbsp ginger, chopped
1 green pepper, diced
1 red pepper, diced
1 tomato, diced
1 onion, chopped
Salt to taste
½ tsp Curry Powder
1 tbsp lemon juice
½ cup green coriander, chopped

Method

1. Season the fish cubes with salt and black pepper powder. In a large bowl mix all the dry ingredients. Separately, in a small bowl, mix beaten egg, lime juice, ginger, garlic, 1 tbsp oil and water. Start with ½ cup water. Add this to the dry ingredients and mix well. You may need more water to make a thin batter. Dip the fish cubes in the batter and shake off excess batter.
2. In batches, lightly fry the fish cubes in hot oil till golden brown. Keep aside.

3. For the veggies, heat the oil in a pan; add garlic and sauté until fragrant. Add green chilies, ginger, bell peppers, tomato, and onion. Season the veggies with salt and curry powder. Cook the veggies until crisp but tender.

4. Add the fried fish cubes.

5. Toss everything together. Sprinkle with lemon juice and garnish with green coriander.