

Indonesian Ginger-Garlic Fish with Jasmine Rice

A fragrant and flavorful Indonesian dish featuring tender fish fillets marinated in a ginger-garlic sauce, served with aromatic jasmine rice.



Main Dish

Indonesian

40 min

Total time

Medium

Difficulty

350

kcal / serving

Ingredients

- Ingredients for 1 person:
- 1 fish fillet (such as snapper or tilapia)
- 2 cloves of garlic, minced
- 1-inch piece of ginger, grated
- 1/2 onion, sliced
- 1/2 cup jasmine rice
- Salt and pepper to taste
- Vegetable oil for cooking

Steps

- 1 Marinate the fish fillet with garlic, ginger, salt, and pepper for 30 minutes.
- 2 Heat vegetable oil in a pan and sauté the sliced onions until translucent.
- 3 Add the marinated fish fillet and cook until golden brown on both sides.
- 4 In a separate pot, cook jasmine rice according to package instructions.
- 5 Serve the ginger-garlic fish over a bed of jasmine rice and enjoy!