

Basa Fillets in Tomatillo Sauce

Savannah · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This is a recipe that I tried and my husband and I really liked it I made it spicy but you can control the heat

Ingredients

- - 1 ½ cups long grain white rice - 2 ½ cups water - 3 teaspoons chicken bouillon granules - 1 pound fresh tomatillos
- husks removed - 3 jalapeno peppers
- cut into large pieces - 1 clove garlic - 1 tablespoon salt
- or to taste - 1 tablespoon corn oil - ½ cup chopped onion - 1 ½ pounds swai fish - 1 clove garlic
- minced - 3 tablespoons chopped fresh cilantro - 1 tablespoon fresh lime juice

Instructions

1. Combine the rice
2. water and bouillon in a saucepan. Bring to a boil
3. then cover and reduce the heat to low. Simmer for 15 minutes or until rice is tender and water has been absorbed. Set aside. Meanwhile
4. in a large pot
5. bring about 2 inches of water to a boil. Add jalapenos
6. and cook for 5 minutes
7. then add the tomatillos. Boil for 5 more minutes. Remove the tomatillos with a slotted spoon
8. and transfer to a blender. Add 1 clove of garlic
9. salt and 1 or 2 jalapenos. Puree until liquid
10. then taste
11. and blend in more jalapeno as desired. Set aside. Heat the corn oil in a large skillet over medium heat. Add the onions and 1 clove of garlic; cook and stir until fragrant. Add the fish fillets
12. and cook for about 2 minutes per side. Pour in the tomatillo sauce
13. and mix in the cilantro and lime juice. Simmer for a few minutes
14. or place under a broiler until fish flakes easily with a fork. Serve fish immediately on a bed of rice. Spoon sauce over the top. Enjoy with your favorite ice cold beverage. Buen Apetito!