



# Green Chili Fish Curry

Recipe Provided by: Aza Amir Hamzah  
Traditional Rohingya Recipe

## INGREDIENTS

- ½ packet moringa beans (soak for 3 hours, after that remove skin)
- 6 barred fresh fish (clean first)
- 1 small teacup oil
- 1 handful green chili (boil first, then blend)
- 3 cloves garlic (blend together with chili)
- 2 tomatoes, sliced into 2 or 4 pieces
- 1 ½ onion, chopped
- 3 teaspoons salt
- ½ teaspoons MSG
- 1 ½ teaspoons turmeric powder, for color and taste
- A bit of cilantro

## DIRECTIONS

1. Heat cooking oil.
2. Put in chopped onion, fry for 1 minute.
3. Blended green chili, cook for 2 minutes.
4. Put in tomatoes and onions.
5. Add salt, MSG, and turmeric powder.
6. Mix for 3 minutes.
7. Put in moringa beans.
8. Put in 2 cups of water and wait till boiled – 7 minutes.
9. Put in barred fish and wait for 10 minutes more.
10. After 10 minutes, chop the cilantro leaf and put it in the curry.
11. Wait 3 minutes, after that it is ready to eat.

## NOTES

