1 tsp lemon juice

2 cups oil

2 tbsp corn flour, to dust

5 tomatoes

1 onion, chopped

1 tsp ginger paste

1 tbsp garlic paste

1 tbsp cumin powder

1 tbsp garam masala powder

1 tsp red chilli power

50g yoghurt

# MINT, TO GARNISH

# Method

Marinate the eggplants with salt, turmeric, and lemon juice. Keep aside for 20 minutes. Heat oil. Dust the eggplants with corn flour and deep fry. Keep aside. For the sauce, boil water, put in the whole tomatoes. After 2 minutes, take them out and put them in cold water, peel and finely chop them. Heat 1 tbsp of oil, add chopped onions, sauté for 2 minutes, add ginger-garlic paste and cook for 1-2 minutes. Add powdered spices and sauté 1 minute. Add tomatoes and cook for 6-7 minutes, until oil separates. Taste for salt. Arrange the eggplants on a platter and top them with the tomato sauce individually. Place a dollop of yoghurt on each eggplant and garnish

## TILAPIA WITH CORIANDER AND CHILLI

### Ingredients

1 kg tilapia or any other white fish

1 cup of fresh coriander roughly chopped

2 red and 2 green chillies chopped

2 tbsp olive oil

1 tsp cumin powder (optional)

Salt to taste

Dressing:

Juice of two limes

1 tsp brown sugar

1 tsp fish sauce

2 tbsp olive oil

### Method

Pre heat over to 180c. Gas mark 4. Clean fish thoroughly and pat dry. With a sharp knife gently score the fish with 3-4 diagonal cuts on both sides. Stuff the cuts with coriander. Mix chillies, cumin, olive oil and salt. Rub this mixture all over the fish. Place on a tray and bake in the oven for about 30 minutes. Check if the fish is cooked opaque.

Meanwhile whisk together the dressing ingredients. Once the fish is cooked, drizzle dressing over the fish and serve hot.

Photo: Collected











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## The Benefits of Vitamin A

- Prevents Night-blindness
- Improves immunity
- Keeps skin healthy
- Makes teeth and bones stronger



