

## **Fish Fillets in Spicy Oyster Sauce Recipe**

(Malaysian Recipe)

**Ingredients:** Serves 4

600g fish fillet  
10 fresh ginger slices  
1 big onion (wedged)  
10 dried chilies (sectioned)  
1 tablespoon cornstarch

**Seasoning sauce (mix well):**

2 tablespoons oyster sauce  
½ tablespoon dark soy sauce  
½ teaspoon light soy sauce  
200ml chicken stock

**Method:**

Rinse the fillets and cut into convenient pieces. Then sprinkle with cornstarch, mix well. Deep-fry into hot oil for about 1 minute. Remove, keep aside. Leave 3 tablespoons oil in a preheated wok to sauté ginger slices, dried chilies and big onion until fragrant. Pour in seasoning mixture. Bring to a boil. Add in pre-fried fish pieces, stirring constantly over high heat until well combined and the sauce is slightly thick. Remove from heat. Serve hot.

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