




Fish fillet with jalapeño pepper sweet and sour sauce

Category: Main Course, Fish, Peppers, Sauces

The itching will accentuate the taste of this delicious dish.

 Preparation time
30 min.

 Difficulty
Medium

 Portions
4 personas



Ingredients

- 8 tbsps Vegetable oil
- 4 tbsps Purple onion cut in small cubes
- 2 tbsps Sugar
- 8 tbsps Vinagre de Manzana La Costeña®
- 4 tbsps Salsa Negra La Costeña®
- 220 g Rajas Rojas de Jalapeños en Escabeche La Costeña®
- 4 Seas whitefish fillet



Preparation time

1. Sautee onion with oil. Add sugar, Vinagre de Manzana, Salsa Negra and Sliced Red Jalapeño Pepper with their pickled sauce. Let it reduce until a sauce is thick.
2. Fry fish fillets in remaining oil and serve with above sauce.
3. Suggestion: serve with rice.