



Sriracha Glazed Fish Recipe

Preparation Time	10
Cooking Time	15
Serving Size	4

Ingredients:

- 1 Tbsp oil
- 500 g dorado fillet
- 1/2 tsp salt
- 1/4 cup maple syrup
- 1/2 cup DEL MONTE Red Cane Vinegar
- 2 Tbsp sriracha
- 2 Tbsp butter
- 2 Tbsp parsley, chopped

Preparation:

1. Pre-heat oil in a pan. Pan-fry dorado fillet until cooked through. Season with salt.
2. Add maple syrup and DEL MONTE Red Cane Vinegar. Simmer until thick then add sriracha.
3. Turn the heat off then add butter.
4. Garnish with parsley and serve.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Chopping
- Pan-Frying
- Simmering

Cooking Tools

- Chopping Board
- Measuring Spoon
- Measuring Cups
- Rubber Spatula