



TERIYAKI BASA with COCONUT RICE

INGREDIENTS:

4 TEJA Basa Fillets 6-8 oz
¼ Cup Liquid Honey
¼ Cup Soy Sauce
1 Clove Garlic, freshly grated
1 Tbsp. Pineapple juice
1 Tsp Gingerroot, freshly grated

1 Cup Basmati Rice
1 Cup Coconut Milk
1 Cup Water
1 Tbsp. shredded Medium Coconut
2 Tsp Scallions, sliced

DIRECTIONS:

1. Preheat Oven to 400 ° F
2. Combine Honey, Soy Sauce, Ginger, Garlic and Pineapple Juice in bowl and mix until completely incorporated. Set aside
3. Combine Basmati Rice, Coconut Milk, Water and Shredded Coconut in medium pot with tight fitting lid. Mix all ingredients and place over high heat until boil is reached. Put on lid and turn down to minimum heat. Leave for 10 -12 minutes. When almost all of liquid is absorbed pull off heat and let rest.
4. While rice is cooking take Basa Fillets and dip into Teriyaki sauce. Place coated Fillets onto aluminum foil lined baking sheet.
5. Bake for 8-10 minutes or until fish easily flakes
6. When ready to serve fluff rice with a fork and scoop onto plate. Place baked Basa on top and sprinkle with sliced Scallions.