



Fried Spinach Fishball

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500g fish paste (the market lady uses tenggiri)
- a bunch of spinach (the stem, chopped to fine pieces, leaves to small pieces)
- 1 teaspoon of soy sauce
- 1 tablespoon of butter
- 1 tablespoon of mixed dried herbs (those u use for pizza)
- dash of pepper for taste
- 1 tablespoon of corn flour
- 1 tablespoon of chopped chilli (for color purpose)
- 2 tablespoon of oil for frying

Instructions

1. Mix the fish paste, soy sauce, butter, dried herbs, pepper, corn flour, chopped chilli and chopped spinach till even.
2. Take a tablespoon of the mixture and wrap the spinach leaves in it. Form it to a ball shape.
3. Heat the pan with oil, and pan fry the fish ball. I dont like deep fry, but if you do, you may try that