



Baked Sting Ray with Sambal

NIBBLEDISH CONTRIBUTOR

Ingredients

1 piece sting ray fillet, about 500gm
3 pips garlic, 1/2 red onion, 1/2 cm ginger, 1 red chilli
1 tsp chilli paste, 1 tbsp prawn paste, 1 tbsp lime juice, 1 tbsp brown sugar, pinch of salt, 1 tbsp oil, 1 tsp worchestershire sauce, 1/4 pineapple, cut small pieces, foil.

Instructions

1. clean the fillet, rub in salt. 2. chopped garlic, onion, ginger and chilli, mixed with the rest of ingredients and rub on fish. 3. place on foil, arrange cut pineapple on top of fish and bake for 1/2 hour at 250 C. 4. Serve hot with rice.