



Banana Leaf Grilled Fish

This classic dish is in every Southeast Asian grill master's repertoire. Our recipe takes out the trickiest part of the process – grinding the perfect blend of spices – with the help of Homiah's Singaporean Laksa Spice Kit!

Made in partnership with Homiah, in celebration of Women's History Month! Homiah's story began in the 1940s in Penang, Malaysia, where founder Michelle Tew's grandmother was a famous cook. Today, Michelle personally crafts Homiah's products based on Nonie's recipes, using only the highest-quality, wholesome spices.

15 MINUTES	2 SERVINGS
4 INGREDIENTS	 SPICE LEVEL

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INGREDIENTS

- 2 white fish fillets (8 oz each)
- 4 pieces banana leaf (~ 14" x 8" each)
- 1 Homiah Singaporean Laksa Spice Kit
- 2 tbsp vegetable oil, or any neutral oil

DIRECTIONS

1. Place a fish fillet on 2 overlapping pieces of banana leaves, each cut into large rectangles capable of wrapping around the fillet. Rub half of the Homiah Singaporean Laksa paste all over the fish.
2. Wrap the banana leaves tightly around the fish (similar to how you would wrap a burrito), securing it with toothpicks to prevent the banana leaf from unfolding. Repeat steps 1-2 for the other fillet.
3. Place a griddle or cast iron pan over high heat and brush with the oil. When the pan just starts to smoke, place the two parceled fish on the pan and turn the heat down to medium. Let the fish cook for 3 minutes, then flip it over and cook for another 5 minutes. The banana leaf may begin to blacken and tear open, which is expected.
4. To serve, tease open the banana leaf to reveal the fish inside, and serve with a side of rice. Enjoy!

