



Photo by M. Gulam Hussain

# KECHHKI FISH CURRY WITH TOMATO AND POTATO

RECIPE BY M. GULAM HUSSAIN AND HABIBA HUSSAIN

## Ingredients

- 250 gm Kechhki or Ganges river sprat (*Corica soborna*)
- 50 gm tomato
- 50 gm potato
- 1 cup chopped onion
- 1/4 cup chopped garlic
- 1/2 tsp turmeric powder
- 1/4 tsp red chili powder
- 1/2 tsp cumin powder
- 2 tbsp soybean oil
- 1/2 tsp salt
- 6 green chilies

## Cooking Procedures

1. Clean the fish with a little salt and wash well with cool water. Cut the tomato and potato into small, 1-inch pieces.
2. Heat the soybean oil over medium to high heat. Add the potato, tomato, chopped onion, and chopped garlic and fry until lightly browned. Stir in the salt, red chili, turmeric, and cumin powders, add a little water, and boil 3-5 minutes. Then add the cleaned fish to the pan.
3. Cover the pan and cook with a light flame for 15 minutes or until desired consistency. Add the green chilies in the last 2 minutes of cooking.
4. Serve the hot curry with rice.