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Pan Fried Cod Fillet

Ingredients:

- 200g Cod fillet (1 piece)
- Mango (sliced)

Seasonings:

- 3 tbsp YEO'S SATAY SAUCE
- 2 tbsp YEO'S LIGHT SOY SAUCE
- 1 tsp YEO'S PURE SESAME OIL
- 2 tbsp Coconut Milk

Procedures:

1. Mix all the seasonings; use half of it to marinade the cod for 10 mins, fry cod in a pan until cooked.
2. Heat up the rest of the seasonings and pour it on the cod.