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## Sweet and Sour Fish Fillet

### Ingredients:

- 2 cups (500ml) Cooking Oil
- A pinch Salt & Pepper
- 200g Fish Fillet, bite-size

### For Batter:

- 50ml Water
- 2 tbsp Wheat Flour
- 2 tbsp Cornstarch/Corn Flour

### For sauce:

- 1 jar YEO'S SWEET & SOUR SAUCE
- 1 Onion, cubed
- ½ Red and Green Bell Pepper, cubed
- 100g canned Pineapple, drained & cubed

### Cooking Instructions:

1. Mix batter ingredients together and whisk. Sprinkle salt and pepper on fish fillet.
2. Dip in batter and deep-fry in hot oil until golden brown. Set aside.
3. Drain oil and add onion, bell pepper, pineapple, YEO'S SWEET & SOUR SAUCE and simmer for 1 minute.
4. Stir in fried fish fillet and serve.