

Fish with Bodega™ Foods Brava Sauce

Prep Time: 5 minutes

Cook Time: 10 minutes

Serves: 2

Ingredients

2 fish fillets or steaks (most fish fillets or steaks are good here)

4 tablespoons mayonnaise

1 tablespoon Bodega Foods Brava Sauce

1/2 teaspoon tabasco sauce (or more!)

2 large handfuls washed salad leaves, to serve

Instructions

Heat a frying pan on a medium high heat.

Rub fish with a little oil and sprinkle with sea salt.

Cook fish for 3-4 minutes on each side or until you're happy.

While the fish is cooking stir together the mayo, Bodega Foods Brava Sauce & Tabasco.

Taste and add more Tabasco if needed. Or if too hot add more mayo.

Serve fish with sauce spooned over and leaves on the side.

If fish isn't your thing see below for other ideas!

Vegetarian – serve with pan fried halloumi or a couple of fried eggs.

Vegan – use vegan mayo and serve with roast potatoes or sweet potato, or try it with pan fried eggplant 'steaks'.

Meat – replace fish with chicken thigh fillet or breast, pork fillet, pork chops, pork sausages or even a thick juicy steak. Also lovely with a simple roast chicken.

Other fish options – Serve with smoked or canned fish such as tuna or sardines.

No Tabasco – replace with a splash of sherry vinegar and some dried chilli powder or chilli flakes. Fresh chilli finely chopped will also work.

