

Grilled Katla with Indian Spices!

Yield: 4 min
Total Time: 400 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-grilled-fish-in-oven-indian-style>

Ingredients:

- fish Katla, : 5-6 Pieces, 80-100 g each
- salt : ½ Tsp.
- turmeric powder : 1 Tsp.
- lemon juice : 3 Tbsp.
- onion Paste: 3 Tbsp.
- ginger paste : 1 Tsp.
- garlic paste : 2 Tsp.
- curd Hung, : 4 Tbsp.
- tamarind pulp : 1 Tbsp.
- red chili powder Kashmiri, : 1 Tsp.
- masala Homemade Achari, : 2 Tsp.
- garam masala Powder: 1 Tsp.
- salt : ½ Tsp.
- onion
- potato
- garlic clove : 8-10
- mustard oil : 1 Tbsp.
- ghee : 1 Tbsp.