

Recipe adapted from [Celtnet Recipes](#).

Haraimi

4 white fish fillets
1 t cumin
1 t chili powder
4 t garlic, divided
1 t fresh mint
1 t salt
2 T olive oil, divided
Juice of 1 lemon
1 onion, chopped
1/4 c tomato sauce
1 c tomato juice
1 c water

Place the fish in a sealable bag with the cumin, chili powder, 1 t of garlic, mint, salt, 1 T of olive oil and lemon juice. Shake to coat and set aside for 10-15 minutes. In a large skillet heat the remaining olive oil and add the onion and remaining garlic. Sauté until golden brown and then add the tomato sauce and tomato juice. Cook another 10 minutes. Next add the marinated fish and water. Bring to a simmer and cook for about 15 minutes, until the fish flakes easily with a fork. Serve immediately.

