

Fried Fish for Nowruz

Ingredients

- 1/8 tsp powdered saffron
- 1 Tbsp boiling water
- 1/4 cup flour
- 1 1/2 tsp kosher salt
- 1/2 tsp ground turmeric
- 1/4 tsp ground black pepper
- 1/4 tsp onion powder
- 1/4 tsp garlic powder
- 1 1/2 lbs white fish fillets, dried and cut into 3"-long pieces
- 1/4 cup vegetable oil
- 1/2 cup orange juice
- 1 lime, quartered

Directions

In a small bowl, mix the saffron with the boiling water until it dissolves and set aside.

In a medium bowl, mix flour, salt, turmeric, pepper, onion powder and garlic powder.

Season fish pieces to taste. Dredge them in the flour mixture.

Heat oil over medium-high heat in a large frying pan. Place fish pieces on the oil and fry until golden brown. Turn and drizzle saffron water on top of the fish. Continue cooking until cooked through and golden brown. Transfer into a serving plate and drizzle orange juice on top.

Serve with lime.