Fish cubes marinated in soy and apple cider in curried tomato sauce



Preparation time: 40 min
Difficulty: Medium

Ingredients

- Apple cider vinegar: to taste
- Cumin: to taste
- Extra-virgin olive oil: to taste
- Garlic: 1 clove
- Soy sauce: to taste
- Sword fish cut: 16 4x4cm cubes

Preparation

Marinate the cubed sword fish in a bowl with 1/3 of the extra-virgin olive oil, 1/3 of the apple cider vinegar and 1/3 of the soy sauce for about 30 minutes. Every five minutes roll the cubes to allow even marinating.
In a saucepan, in the meantime, heat up a drizzle of extra-virgin olive oil and let it gain flavor with a clove of garlic.

Remove the garlic once it begins to golden and add the **Pomì Classic Sauce**.
Cook for approximately 15 minutes.
Turn off the heat, add salt, pepper and flavor with the cumin. Place the cumin-seasoned tomato sauce next to the swordfish and serve.

For this recipe we used:

Strained Tomatoes 300 gr

