

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



Time: 40 min.

Difficulty: Medium

Ingredients (4 people)

- Strained Tomatoes 350g 300 gr
- **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

For this recipe we used:



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.