

Cambodian Egg Fish Bromar



Ingredients

- 1 whole fish (like tilapia, snapper, or mackerel) or fish fillets (about 500g)
- 3 large eggs
- Salt and pepper, to taste
- 1 tablespoon fish sauce
- 1 tablespoon soy sauce
- 1/2 teaspoon turmeric powder (optional, for color)
- 2-3 green onions, chopped
- 1-2 tablespoons vegetable oil for frying

Instructions

- Season fish with salt and pepper.
- Heat oil in a pan over medium heat. Add the fish and fry until golden on both sides; set aside
- Beat eggs in a bowl with fish sauce, soy sauce, turmeric, salt, and pepper.
- Add more oil to the pan if needed and pour in the egg mixture.
- Place the fried fish on top of the egg mixture.
- Sprinkle chopped spring onions over the fish and eggs.
- Cook until the eggs set around the fish, then serve with steamed rice.