Viet Ca Fish

Ingredients:

1       Onion, sliced

4       Tomatoes, sliced

8       Vegan Fish, sliced (1/4 inch thick)

2 T    Soy Sauce

2 T    Garlic, chopped

1 T    Olive Oil (extra virgin)

Directions:

1. Heat up the Olive Oil and Garlic on medium heat.

2. Add Vegan Fish, cook for 10 minutes, then turn them.

3. Remove the Vegan Fish and set aside. Saute' the tomatoes and onion slices for 10-15 minutes or till tender. Add the fish and soy sauce and cook for 2-5 minutes.

4. Serve with corn, garlic bread, and mashed potatoes. Enjoy!