

Steamed Fish with Lime and Chile

Yield: 2 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/black-bass-recipe-chinese>

Ingredients:

- large garlic cloves crushed
- 1 tablespoon cilantro stems chopped, plus cilantro leaves for garnish, optional
- Thai chiles tablespoon chopped green
- fresh lime juice tablespoons, or more
- 1 tablespoon Thai fish sauce nam pla
- 1 tablespoon sugar
- black pepper or Pinch of freshly ground white
- 2 pounds bone cleaned, scored to the, on both sides in 1' intervals
- 1 tablespoon low salt chicken broth
- lime cut into thin rounds
- jasmine rice Steamed

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 22 grams
3. Fiber: 3 grams
4. Protein: 2 grams
5. Sodium: 700 milligrams
6. Sugar: 9 grams

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