

Miso Glazed Chilean Sea Bass

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chilean-sea-bass-japanese-recipe>

Ingredients:

- 2 tablespoons light miso
- 1/4 cup mirin
- 1 tablespoon organic sugar
- 1 1/2 teaspoons gluten free soy sauce
- 1 1/2 teaspoons sesame oil
- 1 clove garlic minced
- 1 slice ginger minced
- 1 pound chilean sea bass or other similar fish cut into two pieces

Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 7 grams
3. Fat: 2 grams
4. Protein: 1 grams
5. Sodium: 440 milligrams
6. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Miso Glazed Chilean Sea Bass above. You can see more 19 chilean sea bass japanese recipe Experience culinary bliss now! to get more great cooking ideas.