

Hong Kong Style Steamed Cod

Yield: 2 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/fish-porridge-chinese-recipe-hong-kong>

Ingredients:

- 5/8 pound fish steak
- 1 tablespoon Shaoxing wine
- 1/8 teaspoon salt
- 3 slices old ginger
- green onion 6 2-inch pieces
- 1 dash white pepper
- 1 stalk green onion thinly sliced
- 1 tablespoon old ginger thinly julienned
- coriander leaves
- red chilli thinly julienned, optional
- 2 tablespoons old ginger thinly julienned
- 2 tablespoons cooking oil
- 1 tablespoon light soy sauce
- 1 teaspoon fish sauce
- 1 teaspoon Shaoxing wine
- 1 teaspoon sugar
- 1 teaspoon sesame oil
- 1 teaspoon canola oil

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 5 grams
3. Fat: 18 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 830 milligrams
8. Sugar: 3 grams

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