

Fried Fish with Soy Sauce

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-best-fried-fish-on-chinese-buffet>

Ingredients:

- 1 pound fish
- 2 inches ginger peeled, cut into thin strips
- 1 stalk scallion cut into 2-inch length and then into thin strips
- oil for deep frying
- 3 tablespoons soy sauce
- 1 tablespoon Shaoxing wine
- 4 tablespoons water
- 2 dashes white pepper powder
- 1/4 teaspoon sesame oil
- 2 tablespoons sugar

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 70 milligrams
4. Fat: 12 grams
5. Protein: 22 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 730 milligrams
8. Sugar: 6 grams

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