

# Chinese Spicy Roast Fish (????)

Yield: 4 min  
Total Time: 50 min

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

## Ingredients:

- 2 whole sea bass 400 grams / 14 ounces each, \*see footnote
- olive oil
- fish
- 1 teaspoon chili pepper flakes or powder
- 1 teaspoon cumin powder
- 1 ginger thumb, half sliced, half minced
- 1 onion medium size, sliced
- 1 teaspoon salt
- 2 tablespoons fermented bean paste spicy, dou ban jiang
- 1 tablespoon black bean sauce fermented, dou chi jiang
- 10 pepper Sichuan pickled, pao jiao, or Cajun pickled pepper, optional
- 2 tablespoons peanut oil or vegetable oil
- 2 teaspoons Sichuan peppercorn
- 5 cloves garlic halved
- 20 chili pepper dried
- 1 cup lotus root sliced
- 1 cup bamboo shoot sliced
- 2 cups shiitake mushroom sliced
- 20 chili pepper dried
- 4 tablespoons chicken broth or water
- 1 teaspoon sugar
- cilantro optional, for garnish

## Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 115 milligrams
4. Fat: 46 grams
5. Fiber: 4 grams

6. Protein: 46 grams
  7. SaturatedFat: 11 grams
  8. Sodium: 2440 milligrams
  9. Sugar: 5 grams
- 

Thank you for visiting our website. Hope you enjoy Chinese Spicy Roast Fish (????) above. You can see more 19 chinese steamed fish recipe black bean Taste the magic today! to get more great cooking ideas.