

Chinese Steamed Fish with Ginger and Shallots

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- 1 whole fish cleaned, gutted and descaled
- 2 inches ginger x 2 cm x 2 cm, 2" x 1" x 1", cut into strips
- 1 sprig shallots a.k.a. spring onions, sliced diagonally
- 2 tablespoons light soy sauce affiliate link
- 1 teaspoon sugar
- 2 teaspoons water
- 6 tablespoons cooking oil
- 1 whole fish cleaned, gutted and descaled
- 2 inches ginger x 2 cm x 2 cm, 2" x 1" x 1", cut into strips
- 1 sprig shallots a.k.a spring onions, sliced diagonally
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