

# Classic Chinese-style steamed fish ?????

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-whole-sea-bream-recipe>

## Ingredients:

- 1 sea bream large, descaled and gutted
- 2 cloves garlic shelled and minced
- 7/8 tablespoon fresh ginger sliced and cut into strip
- 1 tablespoon peanut /sunflower oil
- 2 tablespoons Shaoxing rice wine
- 4 tablespoons light soy sauce
- 1/2 tomato sliced
- salt
- white pepper
- 2 tablespoons peanut /sunflower oil
- 2 cloves garlic shelled and minced
- 2 cloves shallots shelled and sliced
- 2 sprigs spring onion chopped/sliced
- 2 sprigs coriander

## Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 6 grams
3. Fat: 3.5 grams
4. Fiber: 2 grams
5. Protein: 3 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 1100 milligrams
8. Sugar: 1 grams

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