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## Chinese Steamed Fish with Soy Sesame Sauce

Yield: 4 min Total Time: 25 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/halibut-fillet-chinese-recipe">https://www.recipeschoose.com/recipes/halibut-fillet-chinese-recipe</a>

## **Ingredients:**

- 4 ounces halibut filet or other fish filet try tilapia, cod, barramundi
- 1 teaspoon white wine rice wine, or sherry
- 1 dash salt
- 1 slice ginger minced
- 1 scallion cut into 1 1/2" lengths
- 1 teaspoon gluten free soy sauce
- 2 teaspoons sesame oil

## **Nutrition:**

1. Calories: 60 calories

2. Cholesterol: 10 milligrams

3. Fat: 3 grams4. Protein: 6 grams

5. Sodium: 170 milligrams

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