

Sake-Steamed Sea Bass with Ginger and Green Onions

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-style-sea-bass-recipe>

Ingredients:

- 1 cup rice uncooked medium-grain
- 3/4 cup sake
- 3/4 cup bottled clam juice
- 1 tablespoon ginger minced peeled
- 1 garlic clove flattened
- 20 ounces sea bass fillets
- 2 green onions large, chopped
- 4 teaspoons soy sauce
- 1 teaspoon sesame oil oriental
- 3 tablespoons chopped fresh cilantro
- 2 teaspoons sesame seeds toasted

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 65 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 35 grams
7. SaturatedFat: 3 grams
8. Sodium: 880 milligrams
9. Sugar: 7 grams

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