

Steamed Sea Bass

Yield: 4 min
Total Time: 70 min

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

Ingredients:

- 6 tablespoons light soy sauce
- 3 tablespoons sesame oil
- 3 fresh ginger coin-size slices, smashed
- 2 cloves garlic smashed
- 1 1/2 cups chinese rice wine
- 2 pounds sea bass cleaned and scaled
- 8 whole dried shiitake mushrooms
- 3 scallions cut into 2" pieces
- 1 piece peeled fresh ginger the size of your thumb

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 95 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams
6. Protein: 43 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 1510 milligrams
9. Sugar: 1 grams

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