## RecipesCh@~se

## Paksiw na Bangus (Milkfish Stew)

Yield: 4 min Total Time: 30 min

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

## **Ingredients:**

• 2 bangus; scaled and cleaned

• 1 knob ginger; peeled and sliced

• 6 cloves garlic; peeled

- 1/2 cup vinegar
- 1 cup water
- 1 onion sliced
- 3 finger chili
- 2 teaspoons salt
- 1 teaspoon peppercorn

## **Nutrition:**

Calories: 25 calories
Carbohydrate: 5 grams

3. Fiber: 1 grams4. Protein: 1 grams

5. Sodium: 1190 milligrams

6. Sugar: 1 grams

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