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## Seared Hake with Warm Lentils & Brussels Sprouts

Yield: 2 min Total Time: 60 min

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

## **Ingredients:**

- 5 ounces brussels sprouts
- 2 cloves garlic
- 1 stalk celery
- 1 carrot
- 1 bunch chives
- 1 bunch parsley
- 1 lemon
- 1 red onion
- 1/2 cup beluga lentils
- 2 hake fillets
- 2 tablespoons all-purpose flour
- 2 tablespoons red wine vinegar

## **Nutrition:**

Calories: 300 calories
Carbohydrate: 59 grams

3. Fat: 1 grams4. Fiber: 24 grams5. Protein: 18 grams6. Sodium: 70 milligrams

7. Sugar: 7 grams

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