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Steamed Rock Cod

Yield: 2 min Total Time: 25 min

Recipe from: https://www.recipeschoose.com/recipes/steam-rock-cod-chinese-recipe

Ingredients:

- 1 whole cod rock, or sea bass or red snapper, cleaned and gutted
- 3 stalks green onions julienned
- 1 ginger thumb size, peeled and julienned
- kosher salt
- 5 tablespoons mirin
- 3 tablespoons soy sauce
- 1 tablespoon olive oil

Nutrition:

Calories: 180 calories
Carbohydrate: 16 grams

3. Fat: 7 grams4. Fiber: 2 grams5. Protein: 3 grams6. SaturatedFat: 1 grams

7. Sodium: 1760 milligrams

8. Sugar: 2 grams

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