

# Steamed Whole Snapper With Black Beans And Chilli

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-whole-snapper-recipe>

## Ingredients:

- 1 3/16 pounds whole snapper scaled, gutted and cleaned
- 2 inches ginger x 3cm knob, 25g, finely diced
- 3 garlic cloves finely diced
- 2 tablespoons black beans salted
- 1 teaspoon chilli flakes dried
- 1 teaspoon white sugar
- 3 tablespoons shao hsing wine or dry sherry
- 2 tablespoons light soy sauce
- 1/2 cup parsley leaf only, substitute with two spring onions, finely sliced, if you cannot find sea parsley
- 2 tablespoons peanut oil

## Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 50 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 30 grams
7. SaturatedFat: 1 grams
8. Sodium: 570 milligrams
9. Sugar: 1 grams

---

Thank you for visiting our website. Hope you enjoy Steamed Whole Snapper With Black Beans And Chilli above. You can see more 18 vietnamese whole snapper recipe You must try them! to get more great cooking ideas.