



## Steamed Fish with Chopped Ginger and Spring Onion

### Ingredients

- 1 tbsp Black Vinegar
- 1 tbsp Soy sauce
- 3 tbsp MAGGI® Oyster Sauce
- 0.5 tbsp Sugar
- 1 Fish
- 1 tsp MAGGI® CukupRasa™
- 0.25 cup Ginger
- 5 Bird's Eye Chilli
- 2 sprigs Spring Onion

### Instruction

1. Pre heat steamer. In a small bowl, mix black vinegar, soy sauce, MAGGI® Oyster Sauce and sugar until well combined.
2. Place fish on a plate and make 2 diagonal slits on each side of the fish. Sprinkle MAGGI® CukupRasa™ and rub evenly over the fish.
3. Scatter ginger, bird's eye chilli and spring onion over the fish. Steam for 10 – 15 minutes.
4. Take out the fish and pour the excess gravy in a bowl and mix with the sauce mix.
5. Pour evenly over fish and steam for another 10 minutes. Serve immediately.

### Nutrition

Carbohydrates	4.6 g
Energy	103 kcal
Fats	1.76 g
Protein	16.2 g

🕒 35 Minutes

⊕ 6 servings