

## GINGER MISO WHITEFISH

### INGREDIENTS

1 tbs sesame oil  
1 garlic clove, chopped  
2 tbs lime juice  
2 tbs white miso

1 tbs ginger, grated  
3 tbs dememerra or palm sugar  
¼ cup light soy sauce  
Sesame seeds and cilantro, optional



### PREPARATION

Place fish fillets in a solid pan.

Make the sauce in a separate bowl and put over the fish.

Steam for 4 to 6 minutes, depending on the thickness of the fillet.

Keep the sauce and serve with the prepared plate. Serve with baby bok choy and steamed red pepper strips.