



Chinese Steamed Halibut

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 **halibut** fillets
- **salt**
- **ginger**, sliced into thin strips
- 2 tablespoons **rice wine**
- 1 teaspoon **sesame oil**
- 2 teaspoons **soy sauce**
- 1 stalk of **spring onions**, cut into thin strips
- 1 **red chili pepper**, cut into thin strips

Instructions

1. Rub the halibut fillets with salt and place them on a plate.
2. Top the halibut with sliced ginger strips.
3. Pour the rice wine, sesame oil, soy sauce over the halibut and steam for 10 minutes.
4. After 10 minutes, place the spring onions and chili peppers over the halibut and steam for 1 minute.