



January 2022

Lunar New Year Prosperity Fish

In Mandarin, "fish" is a homophone of "surplus," and eating fish during Lunar New Year is wishing for "surplus every year!" Many traditions also purposefully leave some fish to eat the next day to symbolize having surplus overflowing into the future. We used whole tilapia here but you can substitute with your favorite fish, such as sea bass, striped bass, or carp.

20 MINUTES	2-4 SERVINGS
9 INGREDIENTS	 SPICE LEVEL

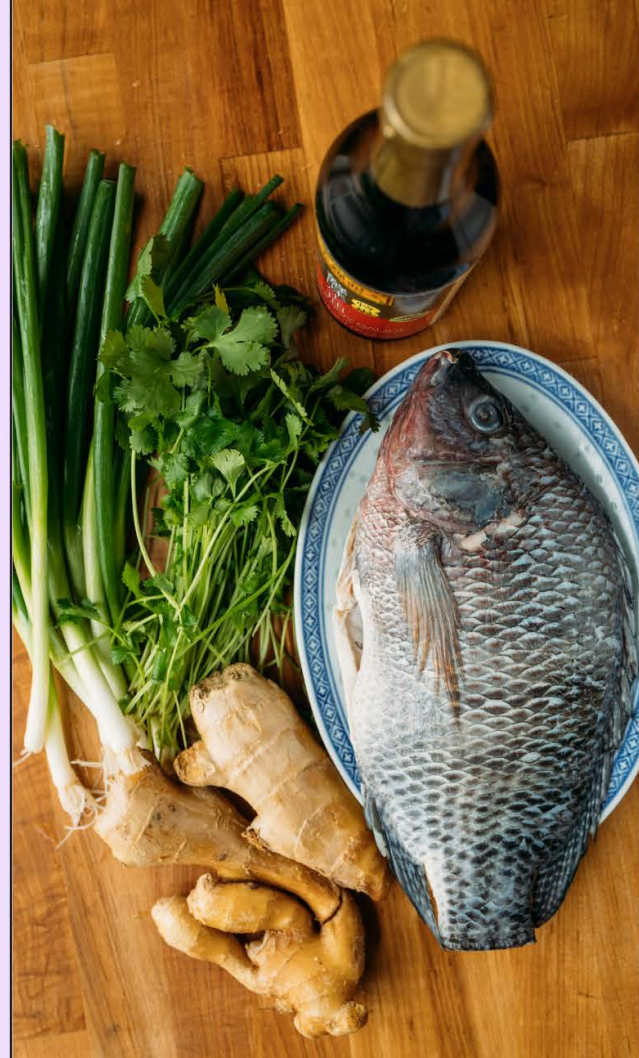
Prosperity Fish

INGREDIENTS

- 2 tbsp soy sauce
- 1/4 tsp salt
- 1/2 tsp sugar
- 2 tbsp hot water
- 1 whole tilapia
- 2 tbsp cooking oil
- 1 knob of ginger, thinly sliced
- 2 scallions, thinly sliced
- 1 bunch cilantro

DIRECTIONS

1. Combine soy sauce, salt, sugar, and hot water in a small bowl. Set aside.
2. Rinse fish and pat dry. Prepare your steaming set-up, making sure to fill the pot with 2 inches of water. Cover and steam the fish until cooked through, approximately 8-10 minutes. Check for doneness with a butter knife; it should easily fall through the thickest part of the fish.
3. Heat cooking oil in a pan over high heat and quickly stir fry half of the sliced ginger and scallions for 1 minute. Add the soy sauce mixture and cook for 30 seconds.
4. Garnish the fish with the other half of the sliced ginger and scallions and the cilantro. Pour the hot soy sauce mixture over the fish. Enjoy!



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