



Chinese Style Fish in the Smart Steamer (Traci Fernandez)

2 lbs fish ahi, mahi, snapper (opakapaka, onaga), salmon or goatfish (weke)
1 bunch pak choy or bok choy or choy sum
4 tbsp grated ginger
1/2 bunch green onions
1/2 bunch cilantro
8 cloves minced garlic

Place fish in steamer base and smother with garlic and ginger. Chop remaining ingredients in thirds, mix and place in colander tray. Steam 10 minutes and let sit for 4 minutes. Cook additional 2 minutes at a time if needed

Sauce:

1 cup Aloha shoyu
1/2 c sesame oil

2 tbsp brown sugar

Mix sauce. Plate vegetables and fish. Drizzle sauce on top