



H o i s i n - G i n g e r B l a c k C o d



4 Servings



40 minutes

Ingredients :

- 4 black cod fillets (6 oz each)
- 1/4 cup hoisin sauce
- 2 tablespoons fresh ginger (grated)
- 2 tablespoons soy sauce
- 1tablespoon rice vinegar
- 1teaspoon sesame oil
- 2 stalks green onions (chopped)



Instructions :

1. Mix hoisin sauce , ginger , soy sauce , vinegar , and sesame oil in a bowl .
2. Place black cod fillets in a shallow dish .
3. Pour the marinade over the fish and coat evenly .
4. Cover and refrigerate for 30 minutes .
5. Preheat your oven to 400 °F.
6. Transfer fillets to a baking sheet lined with parchment paper .
7. Bake for 12-15minutes until fish flakes easily .
8. Garnish with green onions and serve hot with rice .