



Sea Bass with Asian Sauce



2 Servings



25 minutes

Ingredients :

- Sea bass fillets
- Soy sauce
- Sesame oil
- Honey or brown sugar
- Fresh garlic
- Fresh ginger
- Lime or lemon juice
- Cooking oil
- Green onions for garnish



Instructions :

1. Pat the sea bass fillets dry with paper towels and lightly season them with salt and pepper .
2. Heat cooking oil in a skillet over medium heat until hot .
3. Place the sea bass fillets in the pan and cook until golden and crisp on one side .
4. Flip the fillets gently and cook until the fish is tender and fully cooked .
5. In a small bowl , mix soy sauce , sesame oil , honey , garlic , ginger , and lime juice .
6. Pour the sauce into the pan and let it warm for a short time .
7. Spoon the sauce over the sea bass to coat it well .
8. Remove from heat and garnish with chopped green onions before serving .