



Steamed Fish in Lime & Lemongrass

Overview

Difficulty Medium

Servings 4-6

Preparation Time 20 mins

Cooking Time 15 mins

Ingredients

- 1 snapper (600g-800g), gutted and cleaned
- 3 stalks of lemongrass, sliced thinly
- 2 tablespoons brown sugar
- 6 tablespoons lime juice or to taste
- 6 tablespoons fish sauce or to taste
- 2 cloves of garlic, finely chopped
- 4 red bird's eye chilies, finely sliced
- Dash of light soy sauce or to taste
- Dash of oyster sauce or to taste
- 2 spring onions, sliced
- Few sprigs of cilantro, chopped coarsely

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