



Recipes

Fish

Ginger Halibut with Shredded Daikon Radish

Prep Time: 5 minutes

Cooking Time: 35 minutes

Yield: 2 servings

Ingredients:

- 2 8-ounce halibut fillets
- 1 tablespoon tamari
- 1 tablespoon sesame oil
- 1 teaspoon fresh ginger juice
- 1/2 cup water
- 1 tablespoon olive oil
- 1 cup daikon radish, shredded

Directions:

1. Wash fish and place in a shallow baking dish.
2. Mix tamari, sesame oil, ginger juice and water in a small bowl.
3. Cover fish with marinade and refrigerate for 20-30 minutes.
4. Heat olive oil in a pan.
5. Add fish and cook for about 7 minutes until fish is almost done.
6. Add remaining marinade and cook until fish is completely cooked and marinade is heated.
7. Serve with shredded daikon radish.