



3-CUP SWORDFISH WITH GINGER AND WINE

PREPARATION TIME: 20 MIN

INGREDIENTS:

- 2 pieces Swordfish
- 7 slices Ginger
- 5 cloves Garlic
- 1 bunch Asia Basil
- ½ tablespoon Sesame Oil
- 1 tablespoon Soy Sauce
- 3 tablespoon Water
- 1 tablespoon Sugar
- 1 tablespoon Cooking Rice Wine

INSTRUCTIONS:

1. Heat up 1 tablespoon sesame oil with ginger and garlic in a wok over a medium heat. Fry until the ginger becomes slightly brown.
2. Add soy sauce, rice wine and sugar in stir with swordfish chunks. Cook for about 3 mins.
3. Stir around until most of the liquid is evaporated and swordfish is coated by remaining sauce.
4. Turn off the heat. Stir in ½ tablespoon of sesame oil and basil leaves. Cover the wok for 1 min. Enjoy it as soon as possible.