

Soy Braised Swai

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

This soybraised swai also known as basa is light fragrant and is so easy to make Most of the time is allowing the fish to cook in the hot soyflavored liquid Serve with rice to gather up all those wonderful juices

Ingredients

— - 1 tablespoon canola oil - 2 tablespoons minced fresh ginger - 1 ½ pounds swai fish - ½ cup reduced-sodium soy sauce - ½ cup water - ½ cup chopped scallions - ½ cup chopped fresh cilantro - 1 teaspoon seasoned rice vinegar

Instructions

1. Heat oil in a skillet with high sides over medium heat. Add ginger and sauté until fragrant
2. 30 to 60 seconds. Add fish fillets
3. soy sauce
4. water
5. scallions
6. cilantro
7. and vinegar to the skillet. Bring to a boil and cover. Remove from heat and let sit until fish flakes easily with a fork
8. 10 to 15 minutes. France C Cook's Note: You can use any type of white fish like catfish or tilapia.