

# Recipe of the Week!

## Sweet Soy & Ginger Fish

8 small white fish fillets  
(such as Sweetlip)  
1/3 cup honey  
1/4 cup reduced-salt soy sauce  
2cm piece of ginger  
(Peeled & grated)  
1 teaspoon sesame oil  
Baby Asian salad greens, to  
serve



Combine honey, soy, ginger and oil in a saucepan  
over medium heat.

Cook, stirring, until marinade comes to the boil. Set aside to cool.

Pour marinade into a ceramic dish.

Add fish to cooled marinade. Turn to coat.

Cover. Refrigerate for 30 minutes.

Preheat a chargrill or barbecue on medium heat.

Remove fish from marinade, reserving marinade.

Cook fish, brushing with marinade, for 3 minutes each side  
or until cooked to your liking.

Serve with Asian salad greens.