

Steamed Haddock on Lemon Spinach

Total time **20 mins** **5 mins** preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

4	150g haddock fillets
2 tsp	<u>Kikkoman Toasted Sesame Oil</u>
2 tbsp	<u>Kikkoman Naturally Brewed Less Salt Soy Sauce</u>
1 tbsp	white wine
1	clove garlic, grated
2.5 cm	piece fresh root ginger, grated
800 g	fresh spinach, roughly chopped
	Juice of 1 lemon
1 tbsp	pine nuts, toasted, to garnish

PREPARATION

Step 1

Line a steamer with some baking paper then add the fish in a single layer.

Step 2

Mix together the oil, soy sauce, wine and garlic and pour over the fish. Scatter the ginger over the top then place the steamer over a pan of simmering water and steam for around 5 minutes, or until cooked through.

Step 3

In the meantime, stir fry the spinach in a lightly oiled wok until wilted. Add the lemon juice and toss.

Step 4

To serve, distribute the spinach between four serving plates then top with the fish and toasted pine nuts.