

## Fish with Pickled Mustard Green Recipe

**Ingredients:** Serves 4

250g fish fillet (white meat fish)  
200g pickled mustard green  
10-15 slices cooked bamboo shoots  
1 stalk scallion  
6-8 slices ginger

**Seasonings A:**

¼ teaspoon salt  
2 tablespoons water  
¼ teaspoon sugar  
a pinch of pepper  
1 tablespoon egg white  
1 teaspoon cornstarch

**Seasonings B:**

⅔ cup water  
a little of salt to taste

**Seasonings C:**

cornstarch paste  
a few drops of sesame oil

**Method:**

Slice fish meat, mix with salt and water first, then mix with other seasonings A, marinate for 30 minutes in the fridge. Rinse mustard green thoroughly, chop and then squeeze out the liquid (discard rough leaves). Heat 2 cups of oil to 160°C, place fish in, fry until done, drain (or you may blanch fish meat). Heat 1 tablespoon of oil to stir-fry scallion sections and ginger slices, add mustard green, bamboo shoots and seasonings B, stir evenly, cook for ½ minute. Put fish in, mix carefully, thicken the liquid with cornstarch paste, drizzle sesame oil. Remove to a plate and serve at once.