



Servings 2

Prep Time 5 min

Cooking Time 30 min

Ginger and Pepper Walleye



Ingredients

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| 2 walleye fillets, skin on |
| 1 tbs. finely grated ginger |
| 3 tbs. vegetable oil, separated |
| Freshly cracked pepper, to taste |
| 1 tsp. kosher salt |
| 1 tsp. dark soy sauce |
| 3 scallions |
| 1½ cup of long-grain white rice |
| 1 tbs. seasoned rice vinegar |

Directions

Step 1

Rinse rice and cook according to package directions. Do not use a seasoned rice; use plain rice only because fish will be salty. When rice is cooked, fluff it with seasoned rice vinegar and keep warm.

Step 2

While rice is cooking, cut each walleye fillet into 2 to 3 pieces, depending on size. Season generously with salt and pepper. Then combine 2 tbs. of vegetable oil, grated ginger and dark soy sauce in a bowl. Toss seasoned fish in the marinade.

Cut scallion on the bias.

Step 3

When ready to cook, heat the remaining 1 tbs. of oil in a non-stick skillet over medium-high heat. When hot, sear fish flesh side down until golden. Then flip and cook the other side – do not overcook. While the second side cooks, add sliced scallion to the oil and sauté until slightly brown.

Step 4

Serve fish and scallion immediately with rice.

