
Baked Opakapaka

Description

This Baked Opakapaka dish is special to Chef Maka because a whole fish is always meant to be shared. A good time with loved ones over a full table of food is the best way to celebrate!

Total time: 1 hr 10 min Yield: 4 servings

Ingredients

1 to 2 lb whole opakapaka
salt
pepper
1/2 cup soy sauce
1/2 cup brown sugar
1 Tbsp garlic (minced)
1 Tbsp ginger (minced)
1 tsp sesame oil
1 lemon (sliced)
1 small onion (sliced)
1 cup cilantro (divided)
2 Tbsp butter
1/2 cup green onions (chopped)

Prep Time: 30 min Cooking Time: 40 min Total Time: 1 hr 10 min

Instructions

Place two pieces of aluminum foil on the table. Score both sides of the opakapaka, several times diagonally from top to bottom, about one to two inches apart. Place fish on two pieces of foil and season with salt and pepper. In a medium bowl, mix together soy sauce, brown sugar, garlic, ginger and sesame oil. Add lemon slices and soy mixture on top of the fish. Then top with onions, ½ cup cilantro and butter.

Add another foil to cover and close tight so no air escapes. Place on a baking sheet and put into a 350°F oven for about 30 to 40 minutes. When done, place fish onto a platter and garnish with green onions and more cilantro.

Recipe brought to you by:

Chef Maka Kwon