

SEA BASS WITH LIME PONZU

Serves 2

- 1 tablespoon vegetable oil
- 2 (6-ounce) filets sea bass
- 1 cup Kikkoman Lime Ponzu
- 1/4 cup freshly squeezed lime juice
- 1 clove garlic, minced

In a skillet, heat oil over high heat. Add sea bass; cook, turning once, until browned and cooked through. While sea bass is cooking, in a small saucepan, simmer ponzu, lime juice and garlic until slightly thickened. Place sea bass on 2 plates; spoon ponzu mixture on top.