

Grilled Snapper Vera Cruz

Ingredients

1 1/2 lb Snapper Fillet, cut into serving size pieces	2 cloves garlic, finely chopped
Olive oil	1/4 cup dry white wine
Salt & fresh black pepper	2 large tomatoes, chopped
2 tbsp olive oil	1/4 cup green olives, pitted & chopped
1 large onion, finely sliced	2 tbsp capers, drained
	1 Serrano pepper, finely chopped

Directions

Preheat grill to medium high heat. Brush fish with olive oil and season with salt & pepper. Grill fish, skin side down, for approximately 6-8 minutes. Remove from heat and keep warm.

Meanwhile, heat olive oil in a sauté pan over medium-high heat. Add onions & garlic and cook until soft. Add wine and reduce. Add tomatoes, green olives, capers and pepper, and bay leaf and bring to a boil. Cook until thickened.

Reduce heat. Add grilled fish and cook for 2 minutes.

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