

Recipe courtesy of Chef Gena Berry
www.culinaryworks.net

BAKED YELLOWTAIL SNAPPER



- (2) 8 oz yellowtail snapper filets
- (1) Shallot or red onion, thinly sliced
- (1) Bunch Green onion
- (2) Cloves Fresh Garlic
- 4 oz Capers or sliced olives
- 2 TBSP Lemon Juice
- Fresh Parsley
- Cherry Tomatoes
- Aluminum foil or parchment paper for baking en papillote method

Place one filet on a piece of foil or paper large enough to wrap it, salt and pepper the fish. Slice shallot and green onion and place on top of the filet. Add fresh garlic, either sliced thin or grated with a microplane. Add capers or olives, sprinkle with lemon juice and add parsley stems. Put 6-8 whole cherry tomatoes alongside the fish, and then wrap up the foil into an airtight packet. Bake at 350 degrees for 16-18 minutes.

Garnish with slice of fresh lemon, raw green onions and parsley, and toasted pumpkin seeds if desired.

Order fresh Yellowtail Snapper at www.PetersFloridaSeafood.com