



RED SNAPPER WITH PARSLEY AND PARMESAN

Makes 2 servings.

This fish recipe is an easy last-minute dish with a flavorful coating.

INGREDIENTS

- 2 skinless red snapper fillets, about 6 ounces each

COATING

- 1 cup loosely packed flat leaf parsley, finely chopped
- 2 tablespoons unsalted butter, melted
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 2 tablespoons panko
- 2 tablespoon imported grated Parmesan cheese
- 1 teaspoon Kosher salt
- Freshly ground black pepper

PREPARATION

1. Preheat oven to 500F.
2. Combine the coating ingredients.

3. Pat fish dry with paper towels and place on a foil lined baking sheet.
4. Spread and pat the coating on top of the fish.
5. Bake for about 10 minutes or until the inside of the fish is opaque.