



RED SNAPPER IN TOMATO OLIVE SAUCE

Makes 4 servings.

This red snapper dish is flavorful, easy to prepare and easy to serve-from oven to table. The sauce can be prepared before the dish is assembled and cooked.

INGREDIENTS FOR TORTE

- 4 ripe plum tomatoes
- 3 tablespoons extra-virgin olive oil
- 2 shallots, finely chopped
- 2 garlic cloves, finely chopped
- 6 halves of sun dried tomatoes packed in oil, cut into thin strips
- 12 Kalamata olives, pitted, cut into quarters
- 1 tablespoon capers
- ½ cup loosely packed flat leaf parsley, finely chopped
- Kosher salt
- Freshly ground black pepper
- 4 skinless red snapper fillets, about 6 ounces each

PREPARATION

1. Drop the tomatoes into boiling water, bring the water back to a boil and drain. Core the tomatoes and slip off the skin. Cut the tomatoes in half widthwise, squeeze gently to remove the seeds (some will remain), and chop coarsely.
2. Heat 2 tablespoons olive oil in a small saucepan. Add the shallots and garlic and sauté, over

low heat, covered until soft, about 5 minutes. Add tomatoes, sun dried tomatoes, olives and capers. Bring to a boil, reduce the heat, cover and simmer for 5 minutes. Add parsley and season to taste with salt and pepper. Cool.

3. Preheat the oven to 450F
4. Pat fish dry with paper towel and lightly season on both sides with salt and pepper.
5. Grease, a glass or enameled lined baking dish large enough to fit the fillets in a single layer with the remaining tablespoon of olive oil. Place the fillets (what would have been skin side down) in the dish.
6. Spoon the sauce over the fish, cover the dish tightly with heavy foil, and bake in the center of the oven for 14 minutes, or until the inside of the fish is just cooked through, the fish will still continue cooking when out of the oven.