



PanSeared Red Snapper

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2

Description

Learn how to cook red snapper fillets with this recipe for panseared fish Its great for those with gourmet tastes on a tight schedule My husband who isnt a fish fan requests this recipe often Drizzle sauce over fish and serve with vegetables

Ingredients

- - ¼ cup chopped green onions - 1 lemon
- juiced - 2 tablespoons rice wine vinegar - 1 tablespoon olive oil - 1 tablespoon honey - 1 teaspoon Dijon mustard - 1 teaspoon ground ginger - 2 (4 ounce) fillets red snapper

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Mix together green onions
2. lemon juice
3. vinegar
4. olive oil
5. honey
6. mustard
7. and ginger in a shallow bowl; set aside. Dotdash Meredith Food Studios Rinse snapper under cold water and pat dry with paper towels. Heat a large nonstick skillet over medium heat. Dip snapper into marinade to coat both sides. Dotdash Meredith Food Studios Cook snapper in the hot skillet until opaque and lightly browned
8. 2 to 3 minutes per side. Dotdash Meredith Food Studios Pour remaining marinade into the skillet. Reduce heat and simmer until fish flakes easily with a fork
9. 2 to 3 minutes. Dotdash Meredith Food Studios Editor's Note: The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
10. ingredients
11. cooking method
12. etc.
13. the actual amount of the marinade consumed will vary.