



CajunStyle Blackened Snapper

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Red snapper fillets are coated with a dry spice mixture flavored with herbs then cooked at high heat until blackened Spicy and delicious

Ingredients

- - 2 tablespoons paprika - 1 tablespoon salt - 2 teaspoons onion powder - 2 teaspoons garlic powder - 2 teaspoons cayenne pepper - 1 ½ teaspoons ground white pepper - 1 ½ teaspoons ground black pepper - 1 teaspoon dried thyme - 1 teaspoon dried oregano - 4 (6 ounce) fillets red snapper - 1 ½ cups butter
- melted

Instructions

1. Mix paprika
2. salt
3. onion powder
4. garlic powder
5. cayenne pepper
6. white pepper
7. black pepper
8. thyme
9. and oregano together in a small bowl. Heat a large cast iron skillet over high heat until extremely hot
10. about 10 minutes. Dip fish fillets into melted butter and sprinkle each fillet generously with seasoning mixture. Place fish fillets in the hot skillet and pour 1 tablespoon of butter over each fillet. Cook until coating on the underside of fillet turns black
11. 3 to 5 minutes. Turn fillets over and pour another tablespoon of butter over each fillet; cook until fish flakes easily with a fork
12. about 2 minutes more. Editor's Note: Nutrition data for this recipe includes the full amount of spice mix. The actual amount of spice mix consumed will vary.