



Red Snapper Provencal

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 2-4 people

Ready in: 30 minutes

Fresh Seafood



2 lbs Red snapper fillets

Ingredients

1 cup dry white wine
6-8 large tomatoes (or 12 medium)
4-5 cloves garlic
2 tbsp fresh basil
salt and pepper

Instructions

1. Marinate red snapper in dry white wine for 1 hour. Scald tomatoes by pouring boiling water over them. Let sit for 3 minutes, then remove the skins. Cut into pieces.
2. Sauté onions in olive oil, garlic, basil, salt, and pepper until soft. Combine with tomatoes and cook for 20-30 minutes or until sauce is thick.
3. Place marinated snapper filets in a casserole dish and pour sauce over fish. Cover and bake in oven at 375F/190C for 35-40 minutes. Serve.