

ArmadilloPepper.com

Roasted Snapper with Tomato Relish Recipe

Yield: 6 Servings

- 2 tb Tapenade; (olive paste,
-available at speciality
-food shops
- 1 tb Dijon mustard
- 6 Snapper fillets; skinned
-3 1/4 lbs
- 2 Tomatoes; seeded, diced
- 2 tb Fresh basil; chopped

1. In cup, combine tapenade and mustard; mix well.
2. Preheat oven to 500F. Grease jellyroll pan. Fold ends of fillets under so each fillet forms a square; place in pan. Spread tapenade mixture over fillets; bake 15 minutes or until cooked through.
3. Meanwhile, in medium bowl, combine tomatoes, basil and 1/4 t each salt and pepper; mix. Spoon over fillets.

Recipe via Meal-Master (tm) v8.05

From: McCall's August 1993 Happy Charring

*EZPoint V2.2 * Origin: "LaRK's" Place (1:343/26.3)*

|OLX\$\$SOM| BBS: SWCREATE Conference: 46, COOKING Number: 38885

Reply-to: 0 Private: No Receipt: No Date: 1993-07-26,08:49 From:

LAWRENCE KELLIE To: ALL Subject: RECIPE Flags: