



VERACRUZ-STYLE RED SNAPPER

INGREDIENTS

- 2 Tbs olive oil
- ½ white onion, diced
- 3 cloves garlic, minced
- 1 Tbs capers
- 1 Tbs caper juice
- 1 cup cherry tomatoes, halved
- ⅓ cup pitted, sliced green olives (such as Castelvetrano)
- 1 jalapeño pepper, seeded and chopped
- 2 tsp chopped fresh oregano
- 2 tsp olive oil
- 2 7-ounce red snapper fillets, cut in half
- salt and pepper to taste
- ½ tsp cayenne pepper, or more to taste
- 2 limes, juiced

INSTRUCTIONS

Preheat the oven to 425°F.

1. Heat olive oil in a skillet over medium heat. Stir in onion; cook and stir until onions begin to turn translucent, 6 to 7 minutes.
2. Cook and stir in garlic until fragrant, about 30 seconds. Add capers and caper juice; stir to combine.
3. Stir in tomatoes, olives, jalapeno pepper, . Cook and stir until jalapeno pepper softens and tomatoes begin to collapse, about 3 minutes. Remove from heat; stir in oregano.
4. Drizzle 1 teaspoon olive oil into a small baking dish. Sprinkle in 1 tablespoon of the tomato-olive mixture. Top with 1 snapper fillet, salt, black pepper, and cayenne pepper. Top with more filling and juice from 1 lime. Repeat with remaining snapper fillet, seasoning, and lime juice in a second baking dish.
5. Bake in the preheated oven until fish is flaky and no longer translucent, 15 to 20 minutes.

