



## Veracruz-Style Red Snapper



I like red snapper for this, but any white, flaky fish will work. By the way, many Veracruz-style fish recipes call for pickled jalapenos, but I think there's plenty of acidity in this from the lime and tomatoes, so I like the fresh pepper a little more.

By Chef John

**Prep:** 15 mins

**Cook:** 25 mins

**Total:** 40 mins

**Servings:** 2

**Yield:** 2 servings



### Ingredients

2 tablespoons olive oil

½ white onion, diced

3 cloves garlic, minced

1 tablespoon capers

1 tablespoon caper juice

1 cup cherry tomatoes, halved

⅓ cup pitted, sliced green olives  
(such as Castelvetrano)

1 jalapeno pepper, seeded and  
chopped

2 teaspoons chopped fresh  
oregano

2 teaspoons olive oil

2 (7 ounce) red snapper fillets,  
cut in half

salt and pepper to taste

½ teaspoon cayenne pepper, or  
more to taste

2 limes, juiced

### Directions

#### Step 1

Preheat oven to 425 degrees F (220 degrees C).

#### Step 2

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.

#### Step 3

Cook and stir in garlic until fragrant, about 30 seconds. Add capers and caper juice; stir to combine.

#### Step 4

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.

#### Step 5

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.

#### Step 6

Bake in the preheated oven until fish is flaky and no longer translucent, 15 to 20 minutes.

### Nutrition Facts

**Per Serving:** 452 calories; protein 43.1g; carbohydrates 16.2g; fat 25.2g; cholesterol 72.6mg; sodium 1033.5mg.

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