

# Ginger-soy Red Snapper En Papillote

written by The Recipe Exchange | August 5, 2016

## **Ingredients**

2 tsp. toasted sesame oil  
2 tsp. canola oil  
1 tsp. finely chopped garlic  
1 1/2 tsp. finely chopped ginger  
1/2 tsp. chili sauce, such as Sriracha, or 1/2 tsp. red pepper flakes  
1 1/2 Tbs. firmly packed light brown sugar  
3 Tbs. soy sauce  
3 Tbs. thinly sliced green onions, cut on the bias  
2 red snapper fillets, each about 5 oz.  
2 carrots, peeled and julienne (about 1 cup)  
1/4 head napa cabbage, cored and shredded (about 2 cups)

## **Directions**

In a bowl, whisk together the sesame oil, canola oil, garlic, ginger, chili sauce, brown sugar, soy sauce and 2 Tbs. of the green onions. Add the snapper, cover and let stand at room temperature for 15 to 20 minutes. Remove the snapper from the marinade, reserving the marinade.

In another bowl, toss together the carrots, cabbage and 2 to 3 Tbs. of the reserved marinade.

Place 2 half-sheets of parchment paper, each 12 by 16 inches, on a work surface. Place half of the vegetable mixture in the center of each sheet and top each with a snapper fillet. Sprinkle the remaining 1 Tbs. green onions over the snapper.

Bring the long ends of 1 parchment sheet together in the center and create a 1/2-inch fold. Make several more 1/2-inch folds to form a tight seal, then twist the ends of the packet to close completely. Place the packets on the baking tray of a Cuisinart steam oven.

Position a rack in the lower rung of the steam oven. Transfer the tray to the oven. Turn the oven to the bake-steam setting at 400°F according to the manufacturer's instructions. Steam until the snapper is cooked through and the vegetables are tender, about 15 minutes. Transfer the packets to individual plates and carefully open them. Serve the snapper and vegetables immediately. Serves 2.