

Mediterranean Red Snapper

written by The Recipe Exchange | August 5, 2016

Ingredients

Red Snapper fillets
1 Onion, chopped
2 Garlic cloves, minced
1 Can of diced tomatoes with juice
Salt (to taste)
Pepper (to taste)
Oregano (to taste)
Optional: Feta Cheese and Olives

Directions

Heat your oven to 425 degrees

Spray a baking dish (13X9) with cooking spray

Heat olive oil in pan and saute garlic, onions and oregano for about three minutes. Add in the canned tomatoes and bring to a boil, about five minutes, then remove from heat. (If you're an olive fan, this is where you add them in as well)

Place red snapper fillets in baking dish and season with salt and pepper. Top with tomato mixture and put in oven. Bake for about 10-15 minutes; or until fish is flaky. Top with feta cheese and garnish with parsley.