

# Blackened Red Snapper

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## **Ingredients**

Blackened Seasoning:

- 1 heaping tablespoon paprika
- 2 teaspoons salt
- 1 heaping teaspoon garlic powder
- 1 heaping teaspoon onion powder
- 1/2 teaspoon ground cayenne pepper
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon leaf thyme
- 1/2 teaspoon leaf oregano

- 4 red snapper fillets, about 6 to 8 ounces each
- 3 to 4 tablespoons melted butter, plus more for serving

## **Directions**

Mix the blackened seasoning ingredients well and funnel into a shaker.

Heat a large cast iron skillet over medium-high heat until very hot.

Brush red snapper fillets all over with butter; sprinkle with blackened seasoning. Place, skin side down, in hot skillet; drizzle a little more butter over each fillet. Cook for about 4 minutes, until blackened; turn fillets carefully and drizzle with another small amount of butter.