

# Red Snapper with Sambal

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## **Ingredients**

4 fillet red snapper (with skin cut into a 1/2" crosshatch pattern)  
salt  
1 garlic cloves (finely grated)  
2 tbs fish sauce  
2 tbs fresh lime juice  
1 tbsp hot chili paste (such as Sambal Oelek)  
1 tbsp light brown sugar  
olive oil  
lime wedges (for serving)

## **Directions**

Score the skin of 4 red snapper fillets in 1/2" crosshatch pattern; season both sides with salt. Place on a rimmed baking sheet.

Combine 1 finely grated garlic clove, 2 tablespoons fish sauce, 2 tablespoons fresh lime juice, 1 tablespoon hot chili paste (such as Sambal Oelek), and 1 tablespoon light brown sugar in a small bowl; spoon over snapper, making sure marinade penetrates score marks.

Heat broiler.

Drizzle snapper with olive oil and broil until charred in spots and cooked through, about 5 minutes. Serve with lime wedges for squeezing over.