

Red Snapper Veracruz Style

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Ingredients

1 filet red snapper
½ jalapeño
1 ½ teaspoons olive oil
½ cup of chicken stock
1 Bay leaf
4 green pimento stuffed olives sliced
1 tomato
1 garlic clove
2 teaspoons of capers
1 tablespoon cilantro
1/8-1/4 teaspoon salt

Directions

Seed and dice the tomato and the jalapeño.

Slice the green olives and mince the garlic.

Chop the cilantro.

In a small skillet, sauté the garlic, onion, and jalapeño with olive oil.

Cook over medium low heat until onion is translucent and soft, about 3 minutes.

Add tomatoes, olives, bay leaf, capers, salt and chicken stock.

Stir and cook for 5 minutes. Tomatoes will begin to break down and get soft.

Once the sauce has come together add the filet into the sauce.

Spoon some of the sauce over the fish.

Cook for 10 minutes, or until fish is done, turning once. Fish will flake apart easily.

Place fish on a plate and pour sauce over. Sprinkle with cilantro.